

EnRoute

The EnRoute Chardonnay "Brumaire" from the Russian River Valley is a vivid expression of the region's cool-climate Chardonnay, offering a balance of bright citrus, tropical fruit, and a creamy texture with a refined oak influence.

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Alcohol :14,50 %

Composition: 100% Chardonnay

Brumaire Chardonnay 2022

California, USA

Region and Vineyards

The **Russian River Valley** in **Sonoma County** is renowned for its cool climate, ideal for producing elegant and balanced **Chardonnay**. The region's signature fog, which rolls in from the Pacific Ocean, plays a key role in moderating temperatures, allowing grapes to retain acidity while developing complex flavors.

The **EnRoute Chardonnay "Brumaire"** takes its name from the fog (Brumaire) that envelops the vineyards, creating the perfect conditions for cultivating Chardonnay. The wine is a blend of select clones, including the **Wente clone**, which adds a rich, oily texture and tropical notes, and the **Rued clone**, contributing floral aromas. These clones are grown in key areas of the Russian River Valley, such as **Green Valley** and **Sebastopol**, where the **Goldridge sandy loam** soils enhance the freshness and complexity of the fruit.

Winemaking

This **100% Chardonnay** was harvested in mid-September, with careful attention to optimal ripeness. The fruit underwent **whole cluster pressing**, followed by fermentation entirely in French oak barrels. The wine was then aged for **9 months sur lie** in **French oak barrels** (40% new, 60% used once), which imparted a creamy texture and nuanced oak flavors without overpowering the natural fruit character.

The winemaking process emphasizes balance, aiming to retain the bright, fresh acidity of the fruit while adding layers of complexity from the oak and lees aging.

Tasting Notes

- **Color**: Bright pale gold.
- **Aroma**: Aromas of **key lime pie**, **lemon zest**, and subtle floral notes.
- **Palate**: The wine opens with a zesty acidity, bringing flavors of **lemon meringue** and evolving into baked apple with hints of **confectionary spices**. The finish is long and lifted, with a delicate balance between creaminess and acidity.

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Did you know?

The name **"Brumaire"** refers to the seasonal fog that blankets the vineyards in the **Russian River Valley**, providing the cool, steady temperatures that help maintain the vibrant acidity and fresh fruit flavors in the wine. This fog is critical in creating the unique growing conditions that make the region's **Chardonnay** so distinctive.

Wine Pairing Ideas

- **Crab Cakes with Citrus Aioli**: The wine's zesty lemon notes and refreshing acidity complement the rich, savory flavors of crab cakes, while the creamy texture pairs well with the aioli.
- **Roasted Chicken with Thyme and Garlic**: The baked apple and subtle spice flavors in the wine enhance the herbaceous and savory notes of roasted chicken.
- **Lobster Risotto**: The creamy texture of the Chardonnay matches the rich, buttery nature of the risotto, while the acidity cuts through the richness of the dish.
- **Goat Cheese Salad with Pear and Walnuts**: The wine's bright acidity and fruit-forward profile balance the tangy goat cheese and the sweetness of the pear.