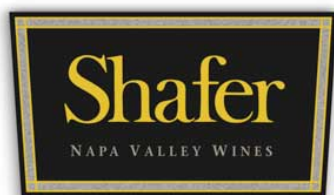




Shafer

From the iconic Red Shoulder Ranch vineyard in Carneros, this single-vineyard Chardonnay is a pure, terroir-driven example of precision winemaking and sustainable viticulture.



Red Shoulder Ranch Chardonnay 2019

California, USA

Region and Vineyards

The *Red Shoulder Ranch* vineyard lies in the southern end of Napa Valley within the Carneros AVA, a region defined by its proximity to San Pablo Bay. Morning fog and cooling breezes provide a long, gentle growing season, ideal for Chardonnay. This climatic moderation preserves acidity while allowing grapes to reach optimal phenolic ripeness.

Shafer farms this vineyard with a focus on biodiversity and environmental stewardship. The name honors the red-shouldered hawks and other raptors that patrol the property, serving as natural pest control. The Chardonnay vines are composed of low-yielding, small-cluster clones, planted to enhance concentration and aromatic complexity. The shallow soils and cool air currents encourage a style that is elegant, vibrant, and terroir-expressive.

Winemaking

The 2019 vintage was shaped by a warm and steady growing season that culminated in fruit with vivid flavor and balance. Grapes were **whole-cluster pressed** and fermented in individual barrels using only **native yeasts**, enhancing the wine's connection to its site.

Fermentation occurred in a mix of **75% new French oak** (from Allier and Vosges forests) and **25% stainless steel**, imparting both structure and precision. Notably, **no malolactic fermentation** was allowed, preserving the wine's crisp natural acidity. The wine remained on its lees for **14 months**, building depth, roundness, and subtle creaminess without sacrificing tension. With **14.9% alcohol**, the wine retains vibrancy despite its richness.

Tasting Notes

- **Color:** Clear, bright golden straw with a glint of green at the rim.
- **Aroma:** Seductive layers of honeysuckle, lemon zest, white flowers, clove, ripe apricot, and crushed stone.
- **Palate:** A textural interplay of juiciness and energy, offering grapefruit peel, pineapple, white melon, and chalky minerality. Long, graceful finish with a lingering citrus tang.

Alcohol :14,90 %

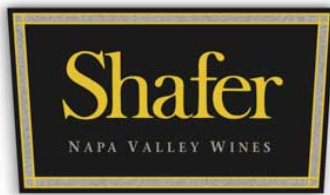
Composition: 100% Chardonnay



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Red Shoulder Ranch Chardonnay 2019

Did you know?

The vineyard's name, *Red Shoulder Ranch*, was inspired by the red-shouldered hawks that frequent the area. These birds of prey are a vital part of the estate's **sustainable farming**, helping reduce the need for chemical pest control.

Wine Pairing Ideas

- **Grilled lobster with lemon-garlic butter:** The wine's natural acidity and citrus-driven palate lift the richness of the dish.
- **Roast chicken with thyme and fennel:** Earthy and herbal accents resonate with the wine's floral and spice notes.
- **Cauliflower risotto with aged Parmesan:** A match in texture and subtle sweetness, enhanced by the wine's creamy mouthfeel.
- **Seared scallops with Meyer lemon cream:** Delicate yet rich, this pairing echoes the wine's vibrant fruit and clean finish.



Jeb Dunnuck (JD) : 96 Points (2019)

I've always loved the Chardonnay from this team, and their 2019 Chardonnay Red Shoulder Ranch has that classic richer, full-bodied style while staying balanced and light on its feet. Buttered lemons, tangerines, green almond, and toasty notes all make an appearance, and it's incredibly textured, with nicely integrated acidity and one heck of a finish. This powerful Chardonnay is going to impress right out of the gate. Barrel Sample: 94-96



Robert Parker (RP) : 93 Points (2019)

The 2019 Chardonnay Red Shoulder Ranch opens with opulent scents of pineapple upside-down cake, green mango and ripe apricots with hints of candied ginger, brioche, allspice and toasted almonds. The rich, creamy-textured palate is laden with tropical fruit and juicy peach flavors, supported by a racy backbone and finishes long and spicy. Barrel Sample: 91-93



Wine Spectator (WS) : 92 Points (2019)

Features a minerally snap to the lusciously spiced Fuji apple, white cherry and dried apricot flavors that are backed by rich acidity. Pastry accents on the focused finish offer hints of beeswax. Drink now through 2025.



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