



GEHRICKE

Russian River – Chardonnay
Sonoma, California

Tasting Notes

This Chardonnay is delicate in color with a pale gold hue, offering aromas of baking spices, honeydew melon, lemon custard, and white blossoms. Its creamy texture and bright green apple notes deliver a balanced flavor. The finish is long and satisfying, with lingering vanilla, toasty nuances, and buttery smoothness, all balanced by a refreshing acidity that leaves a memorable impression.

Vintage Notes

The 2023 vintage in the Russian River Valley was marked by a near-ideal growing season, with balanced weather conditions. A cool, moderate spring and early summer allowed for slow and steady ripening, preserving the natural acidity and freshness of the grapes. Mild temperatures through harvest helped maintain optimal flavor development, while a touch of late-season warmth enhanced the concentration and richness of the fruit.

Food Pairings

We recommend you pair this rich Chardonnay with roasted chicken, creamy seafood pasta, grilled lobster, or goat cheese salad for a harmonious, flavorful experience.

2023

VARIETAL

100% Chardonnay

COOPERAGE

14 months

20% New French oak

ALCOHOL

13.2%

PRODUCTION

2,295 Cases

SRP

\$29

UPC

856442005161

Notes

Growing up in Sonoma, we spent a lot of time exploring the local countryside: finding our way through neighboring vineyards owned by old friends and family. I remember the excitement of discovery and freedom while thoroughly studying our small town and its outskirts. I remember old dusty roads that led to forgotten vineyards and properties Gehricke is a tribute to one such road.

AUGUST SEBASTIANI
Proprietor