



Blue Quail

Made with Organically Grown Grapes
Estate Grown and Family Owned Since 1970

CHARDONNAY

TASTING

Our Chardonnay sees no ML, so you get to enjoy the flavor of the grape itself, rather than a technique applied to it. Not your average buttery Chard. The nose is fresh and bright with apple/pear and orchard fruit aromas. There is a touch of smoke and flint as well. The palate is dry, bright, and built for food. While full in weight, there is plenty of acidity in the wine to give it backbone and verve. Whole cluster pressed, cold stainless steel fermented and unoaked.

THE VINEYARDS

It is the quality of the grapes that puts Blue Quail ahead of other wines. Having experimented, we've established blocks, or separate growing environments for different grapes in the vineyards. Head pruned and trellised, irrigated and dry farmed, planted next to the Russian River and on rocky hillside slopes. Blue Quail's grapes are not grown in one way, but rather are thoughtful expressions of terroir, the marriage of grape to place, grown for desired varietal correctness.

