

OUR FAMILY OF WINES

CHARDONNAY

● [Winemaking](#)

[Philosophy](#)

● [Oakville Estate Red](#)

● [Cabernet Sauvignon](#)

["Estate Grown"](#)

● [Jericho Canyon Red](#)

● [Bacigalupi](#)

[Chardonnay](#)

● [Sauvignon Blanc](#)

● [Library Wines](#)

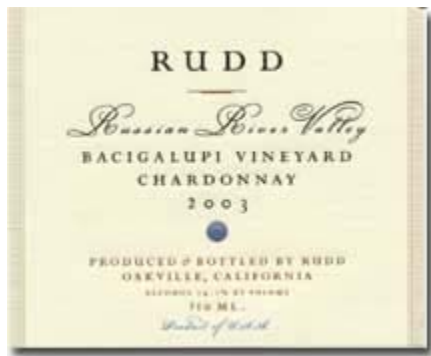
● [Ratings & Reviews](#)

2003 RUDD RUSSIAN RIVER CHARDONNAY "BACIGALUPI VINEYARD"

The Bacigalupi Vineyard is located on benchland along Westside Road within the fog belt of the Russian River Valley. The 2003 vintage of this vineyard-designate Chardonnay is Rudd's fifth release. It is from the oldest blocks 1, 3, 5 and 6, which were planted to old Wente clonal selections starting in the mid-1960's. These same vines were the main source of the legendary 1973 Chateau Montelena Chardonnay that won the Paris Tasting in 1976. The vines are low yielding, producing fruit of intensely focused yet elegant flavors.

The 2003 vintage exhibits classic fruit and mineral aromas, a rich mid-palate and an extremely lengthy finish, typical characteristics produced by this old chardonnay vineyard. This wine also shows more of the musqué aromas often seen in old Wente selections. The harvest occurred September 17th and 18th. Once harvested, the grapes were gently whole-cluster pressed, and the juice was then gravity-fed to French oak barrels in Rudd's underground caves. Native yeasts were allowed to induce a leisurely primary fermentation, then native bacteria completed the malolactic fermentation. Weekly stirring of the lees occurred until the secondary fermentation was complete in late spring, and then the wine was stirred monthly for the remainder of time in barrel. After 17 months in barrel, the wine was raked to tank, settled, and minimally fined before being bottled unfiltered in May 2005.

Blend: 100% Chardonnay



Appellation: Russian River Valley

Fermentation: Native yeast and natural malolactic

Aging: 17 months in French oak; 68% new ; 28% 2nd and 3rd use oak; 4% concrete

Cases produced: 945

Suggested retail price: \$60