

Porter Creek, Chardonnay

- Balanced, fresh and complex, this is the closest thing to Meursault in the new world!
- Classic Porter Creek styled wine from steep hillside vineyard and cool climate
 - Organically farmed

The Producer

With a focus on organic, hillside-grown, vineyard-designated wines primarily from its Russian River estate, Porter Creek produces some of the most balanced, elegant, and refined wines in America. Since the first vintage in 1982, the small family-owned winery has gone beyond its flagship Pinot Noir to produce Chardonnay, Zinfandel, Carignane, Syrah and other varieties that have attracted cult-like followings among experts and consumers alike. Porter Creek's small production and consistent high quality keep the wines high in demand, and many sell out just months after release.

Located in the most prestigious part of the Russian River appellation, Porter Creek was established by George Davis in 1979—before Russian River Valley was an appellation. The estate features 20 acres planted—all hillside vineyards (averaging 20 degree grade), reminiscent of grand cru vineyards in the Côte d'Or, Burgundy.

Following the European vigneron model, George Davis groomed his eldest son, Alex, to become proprietor and winemaker. Before taking the helm in 1997, Alex learned how to operate every aspect of the winery—from welding tractors, to running the books; he also studied enology and viticulture at Fresno State and Dijon, and trained in Dijon (with Christophe Roumier and Bernard Michelot), and in the Rhône Valley (Marcel Guigal).

With his years of apprenticeship, Alex developed a strong vision for balanced, vineyard-driven wines—a vision that he has successfully realized vintage after vintage, through rare dedication, passion and attention to detail. While trends favored riper, more fruit-driven wine, Alex stayed true to his vision, even converting the estate to organic and then biodynamic farming at considerable expense, to coax the best from the soils.

During harvest, sorting is done in the vineyard to minimize handling. While common in Burgundy but less so in California, Alex uses whole cluster press on whites and about 1/3 on Pinot Noirs, rendering more flavor in wine.

Fermentation is natural: native yeasts are rarely supplemented; ideal temperatures are attained through harvesting at night when grapes are cold and warming tanks with blankets.

Winemaking is gravitationally oriented. Alex achieves a fine tannin structure through extended aging in limited use of new oak. Wines age in bottle for 3-6 months prior to release.

The Wine

This Chardonnay's old world qualities make you think it came from Burgundy—a balanced wine with flinty minerality, freshness and subtleness. From vines organically grown on a terraced, steep hillside vineyard, and relatively cool climate, the wine reflects its magnificent terroir. It's the closest thing to Meursault in the new world! With only 450 cases produced, this wine is a true gem.



Region/AVA: Russian River Valley

Varietal: 100% Chardonnay, Dijon Clones

Soil: Benchland and hillside

Farming: Organic

Training: Cane and cordon pruned, vertical trellised

Yield: 2.5 tons/acre

Vinification and aging: Whole cluster pressed, settled and transferred to barrel and aged 11 months in 228 liter French barrels (25% new)

Production: about 450 cases

Tasting Notes: Aromas of green apples, hazelnut, Oyster shell with a touch of caramel on a medium-plus body with a persistent and crisp finish.