

Aotearoa Chardonnay Symposium 2024

Day 1, Session 4 Wines	Wine 1	Wine 2	Wine 3	Wine 4
Winery	Rombauer Vineyards	DuMOL	DuMOL	Ceritas
Viticulturist	Richie Allen	Andy Smith (proprietor)	Andy Smith (proprietor)	
Winemaker	Richie Allen	Andy Smith & Jenna Davis	Andy Smith & Jenna Davis	John Raytek
Wine	Carneros Chardonnay 2022	Hyde Vineyard Chardonnay 2021	Charles Heintz Vineyard 'Isobel' Chardonnay 2021	Charles Heintz Vineyard Chardonnay 2021
Region/Appellation	Carneros, California	Carneros (Napa), California	Sonoma Coast, California	Sonoma Coast, California
Sub region(s)		South west part of Napa Valley, closest to SF Bay	Green Valley (of the Russian River Valley)	Green Valley (of the Russian River Valley)
Wine RRP \$	\$42 USD	\$80 USD	\$75 USD	\$70 USD
Cases produced	261,000 (9LE)	430 (would be 750 cases in a normal vintage)	1050	

Wine Analysis

pH	3.49	3.36	3.37	3.30
TA	6.2 g/l	6.7g/L	6.64g/L	
VA	0.65 g/L	0.48g/L	0.47g/L	
DCO2	1,100 mg/L	1,200mg/L	1,345mg/L	
Alcohol %	14.6%	13.70%	13.50%	12.0%
RS	3.2 g/l	0.9 g/L	0.8 g/L	< 1.0 g/L

Block/Parcel Name	Carneros	Hyde Vineyard	Charles Heintz Vineyard	Charles Heintz Vineyard
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Vineyard, Block or Sub-Block

% of Blend		100%	100% (75% east block on sandy/clay/loam & 25% west block on sandy loam)	
Clone	95,96,17,15,124,76, wente,38,74,4	Livermore Old Wente	Intermixed Old Wente, UCD 108 & UCD 4	Old Wente
Rootstock	101-14,1103p, 3309, 1616c,420A AXR	5C	AXR-1. Phylloxera has no impact in these sandy soils	
Soil Type	Haire Clay Loam mainly	Haire Clay Loam - dense swelling clays that restrict root depth	Goldridge Sandy Loam (over Clay in parts)	Goldridge Sandy Loam
Vine Age	Average age around 17years. Oldest blocks are 34-40 years old	29 years old (planted 1992)	39 years old (planted 1982)	
Years in Production		First crop 1995	First crop 1985	

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Other		Elevation of 30m (100ft). Gentle east facing slope with an east aspect. N-S Orientation.	Elevation of 244m (800ft). Ridge top with gentle sloping sides, with full exposure. East-West orientation. 8 miles to Pacific Ocean.	

Yield Management

Target T/ha	9.9T/Ha (4tons/acres)	What the vines provide, max 12T/Ha	No target but typically 10-12T/Ha	
Actual T/ha	vaires by block and age	4.9T/Ha in 2021 which is 50% of normal	9T/Ha	
Vines/ha	2965-4485 (1200-1815 vines/acre)	2690 vines/Ha (1089 vines/acre)	1800 vines/Ha (726 vines/acre)	
Kg/vine				
Irrigated?	Yes	Minimally: 2-3 times per season after seed hardening ~10L per application	Minimally: 2-3 times per season after seed hardening ~10L per application	
Type e.g. above ground / subsurface	Drip	Above ground	Above ground	
Other				

Vine Management

Pruning method	Mostly spur, some cane	Cane pruned.	Spur/cordon trained lyre system fashionable in early 1980s, big tall vines. High yield per vine, wide spacing	
Pruning (buds/m)		According to individual vine vigor: 4 short canes per vine, horizontally divided, no spurs		
Canopy density (shoots/m)				
Shoot thinning	Laterals and suckering	To normal local standards, one shoot per bud, no crowding, etc	To normal local standards, one shoot per bud, no crowding, etc	
Crop thinning (% removed)	Only when needed	None required	At 90% veraison to alleviate crowding, weak shoots, etc	
Kg/m fruit				
Leaf plucking	Mostly by hand, morning side and internal	Laterals only & 1-2 basal leaves, east-facing morning side & interior morning side "allow the cluster to see the ground"	Full exposure interiors & morning side	
Timing of leaf plucking	Varies by block	Immediately post set for spray penetration	Immediately post set for spray penetration	
Timing of crop thinning		None required	At 90% veraison then ongoing to remove botrytis if needed right up to day of harvest	

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Fruit exposure achieved %		Minimal, looking for mostly shaded fruit	100% north-facing sides, 0% south-facing sides	
Date of flowering		End of May 2021	Mid-June	
Date of fruit set		Early June 2021	Toward end of June	
Days between flowering and harvest		90+/- & 35+/- from 50% veraison to harvest. Not looking for elevated ripeness.	100+/- days. Wide picking window due to cool temps in late Sept & October	
Other		Organically farmed 1.5 HA mature block of Pre-clonal old selection Chardonnay. Some leafroll virus present. Cluster weight = 80g average. Yield = approx 27HL/HA, 2 tons/acre in this dry year: approx 400mm rainfall previous winter/spring vs 800mm average	Clusters average 120g to 180g depending on clone. Vineyard averages 1200mm rainfall per season in winter/spring. 2021 was 600mm. No rain between May & November but high humidity due to fog. At 7am it will be 95% RH which falls to 40% RH at 3pm then fog rolls back in at night.	

Harvest

Date	22nd Sep - 30th Oct 2022	31-Aug 2021	4 picks between 19-26 Sep 2021. 70% of the fruit harvested was selected for this bottling.	
Brix	23.3 Bx (average)	22.5 Bx	21.8-22.4 Bx	20.5 Bx
pH	3.1-3.8	3.24	3.22 average	
TA	4-8 g/l	7.8 g/L	7.6 g/L average	
Malic Acid	1-4 g/l	2.6 g/L	2.2 g/L average	
YAN	100-320 mg/L	228 mg/L	240 mg/L average	
Method of Harvest	All hand	By hand at night into 0.5 T bins then trucked 60km. In press by 9am.	By hand at night into 0.5 T bins then trucked 20km. In press by 8am.	
Fruit condition	Hand sorted in the vineyard	Very clean with mostly small berries	Very clean with firm skins	
Field Additions	None	None	None	
Other				

Pressing

Additions to fruit (pre-pressing)	None	None	None	No additions
Destemmed	No	No	No	
Whole Bunch	Yes whole cluster press	Yes	Yes	
Crushed	No	No	No	
Press Type	Bucher x-pert presses	Willmes Sigma 10	Willmes Sigma 10	



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Wash				
Press fractions	No press cut	None	None	
Press rate L/tonne	175gal per US ton (730L per metric T)	585L per US ton (645L per metric T)	590L per US ton (650L per metric T)	
Hard pressings, kept /downgraded	No	Zero press cut, max 1,600mbar	Zero press cut, max 1,600mbar	
Juice additions, types and rates	If more than 5% botyrris 20ppm of so2 to press pan	25ppm SO2 to juice in barrel ~30 hours after pressing, to delay MLF	25ppm SO2 to juice in barrel ~30 hours after pressing, to delay MLF	No additions
Gas cover, inert	No	None	None	
Hyper Ox, timing	No	None	None	
Settling. Time, temperature	24hours	24 hours at natural harvest temp ~13C, no SO2. No chilling to prevent loss of natural juice nutrients	24 hours at natural harvest temp ~13C, no SO2. No chilling to prevent loss of natural juice nutrients	Settled in tank
Direct to barrel	No	No	No	
Juice NTU (if known).		530	450 average	
Other		5 hour press cycle, minimal tumbling, champagne-inspired approach. 1,600mbar max.	5 hour press cycle, minimal tumbling, champagne-inspired approach. 1,600mbar max.	

Fermentation

Vessel Type(s)	Oak, mostly barriques 225/228 L	75% x 228L barrels & 25% x 500L puncheons	80% x 320L, 32mm thick stave "cigare" barrels & 20% x 500L, 42mm thick stave puncheons	Hogsheads
New oak, % and type	35% new, mix of American and French oak.	33% new 32mm thick stave French Oak Barrels from Tonnellerie Chassin, medium toast & 500L, 45mm thick stave puncheons from Schneckleitner/Austria, light toast. Balance once-used, twice-used, 3x-used Chassin.	30% New French Oak from Atelier Centre France. Medium toast/steam-bent. Balance 1x-used, 2x-used, 3x-used 320L & neutral puncheons	French oak, ~35% new
Temp Control. Target temp or rate	17-18degC (63degF)	No temp control during fermentation, the cellar is cooled to 18C. The fermentation peaked at 26C.	No temp control during fermentation, the cellar is cooled to 18C. The fermentation peaked at 25C.	About 9 days for ferment
Wild ferment, % of blend	Yes varies by year	100%	100%	
Inoculated. Yeast used and rate	CY3079 124ppm	None	None	
Nutrient Additions. Type, rate, timing	Adjust YAN based on brix up to 320ppm	None - YAN levels tend to be healthy in these soils & in 2021 there was no stress. 20g/HL FermControl Bio is an option	None - YAN levels tend to be healthy in these soils & in 2021 there was no stress. 20g/HL FermControl Bio is an option	
Oxygen Additions. Timing, rate	None	None	None	



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Enrichment. Target Alc %, timing	None	None	None	
Acidification. Target pH/TA, timing	Pre ferment based on mailc and TA	None	None	
MLF. Inoculated / natural, timing	Both	100%, inoculated in barrel, Omega strain, November 1st	100%, inoculated in barrel, Omega strain, November 1st	
Warming for MLF	None	none, we chill our cellar to 10C between November-April using our night air fan system	None, we chill our cellar to 10C between November-April using our night air fan system	
% MLF in blend	100%	100%	100%	100%
Other				

Post Ferment / Finishing

Stirring, frequency	Stir every 10-12 days	Zero unless MLF is faltering	Zero unless MLF is faltering	
Enzyme addition	No	None	None	
Other lees management		Stir lees the morning of racking to tank after 11 months	Stir lees the morning of racking to tank after 11 months	Aged on lees
Time in barrel	9 months	11 months	11 months	11 months
Time in tank prior to finishing	3 weeks	6 months in two tall/thin SS tanks, completely topped, with full lees >1,000ntu, & low FSO2 ~15ppm	5 months in a single tall 9,500L SS tank, completely topped, with full lees >1,000ntu, & low FSO2 ~15ppm	
Palate fining, type and rate	None	None, the lees do this naturally as they settle	None, the lees do this naturally as they settle through the wine	
Protein fining, to what level	Bentonite	Not required - the wine is stable naturally	Not required - the wine is stable naturally	
Cold Stabilisation, to what level	Yes	None	None	
Filtration, type	Crossflow and 0.45um to bottle	None. Bottled at 7 NTU	Bottom 20% of settled tank was modular/lenticular filtered at 2-micron for clarity. Bottled at 3.5 NTU	
FSO2 level at bottling	35 ppm	37 ppm	35 ppm	Minimal effective sulfur during elevage and before bottling
TSO2 level at bottling	70 ppm	77 ppm	71 ppm	
Bottling date	Aug - Sep 2023	February 10th, 2023	January 16th, 2023	
Filtration type at bottling	See above	None	None	
Release date	Aug 2023	01/12/2023	March, 2023	About 3 months in bottle before release



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Other		The racked cloudy wine (>1,000ntu), settled in two tall/thin 1,950L tanks for 6 months & falls clear naturally so no fining or filtration needed.		