



# SIMI

## RESERVE

RUSSIAN RIVER VALLEY

2015 CHARDONNAY

### SIMI. SYNONYMOUS WITH SONOMA COUNTY .....

When Giuseppe and Pietro Simi immigrated to Northern California, they settled in Sonoma County because it reminded them of their native Tuscany—where wine had been made for centuries. In 1876, they founded SIMI in Healdsburg, California. Today, we're still making wine from diverse Sonoma County grapes in the same stone cellar built in 1890.

### VINEYARDS .....

To make our 2015 Reserve Chardonnay, we turned to our own Goldfields Vineyard in the Russian River Valley—where complexity in fruit structure, aromas, and flavors comes from planting a variety of field selections and clones originating from some of California's oldest and best Chardonnay vineyards. Sixty percent of the fruit for this wine came from the Goldfields estate. We brought in the rest of the grapes from neighboring Dutton family vineyards, Stiling Vineyards, and Tilbury Vineyard, farmed by the Dutton family, one of the oldest grape-growing families in the Russian River Valley. Vines used to make this Chardonnay are, on average, 27 years old.

### VINTAGE 2015 .....

2015 was a great growing season for white varietals. It began with a few light showers and cool temperatures during bloom, which reduced crop levels. The ripening season continued with moderate daytime temperatures of 88–90°F, giving full fruit expression. Cool nights and foggy mornings made for a slow, gentle ripening, and maintaining brilliant minerality. Hand-harvesting the fruit for this wine began on September 14 and finished on September 21. Brix at harvest ranged from a most-desirable 23.6 to 26.1 degrees.

### WINEMAKING .....

All of the fruit for this wine went directly to the press in whole clusters to safeguard the pure fruit flavors of the field. We barrel-fermented 100% of this Chardonnay and followed that with secondary malolactic fermentation for 80% of the wine to add richness and creaminess. We then aged the wine for 11 months in 100% French oak barrels, 71% of which were new and 22% one year old.

### WINEMAKER NOTES .....

Our 2015 Russian River Valley Reserve Chardonnay has a beautiful light straw color with a golden edge. The wine opens with exotic sandalwood and cardamom with toasted bread, lemon zest, green apple, nougat, stone fruit, and mineral with savory notes of smoke and lush cream and lovely tropical fruit. The palate is weighty with vanilla, toast, stone fruit, pineapple, citrus, Granny Smith apple, and red delicious apple with hints of nutmeg and smoke. This Reserve is rich with mouthwatering acidity, good structure, and a long finish of sweet tropical fruit and grilled pineapple. It reflects the best of what Russian River Valley fruit can offer: rich, complex wines with depth and agility and a freshness that wakes up the palate.

**WINEMAKER:** Susan Lueker

**VINTAGE:** 2015

**VARIETAL COMPOSITION:**  
100% Chardonnay

**APPELLATION:**  
100% Russian River Valley (60% from SIMI's Goldfields Estate Vineyard)

**FERMENTATION:**  
100% barrel fermented; 80% malolactic

**CLONE TYPES:** Clone 4, I5, 809, Mt. Eden, See, and Calera

**AGING:** 11 months in 100% French oak barrels: 71% new; 22% one year old

**TOTAL ACIDITY:** 6.5g/L

**PH:** 3.48

**RESIDUAL SUGAR:** 0.9g/L

**ALCOHOL:** 14.5%

**AGING POTENTIAL:** 5 to 10 years

**BOTTLING DATE:** March 2017

**RELEASE DATE:** June 2018

**CASES PRODUCED:** 5,740 (6-pack cases)