

De Loach

United States - California - Santa Rosa / Sonoma Valley



HERITAGE RESERVE CALIFORNIA CHARDONNAY

100% Chardonnay

Production area: Santa Rosa - California, Sonoma

Terrain: combinazione di arenaria e argilla sabbiosa

Harvest: manual

Vinification: the grapes are fermented in steel tanks in order to maintain the wine's natural fragrance and fresh fruit aromas

Refinement: the wine is blended with a small portion of barrel-fermented Chardonnay

Color: straw yellow

Fragrance: aromas of fresh fruit and orange blossom, with a hint of woodruff

Flavor: herbaceous and floral notes complemented by a tropical mango aroma, round on the palate and with a clean finish

Alcoholic Grade: 13.5% vol



Ownership/Founders Boisset Family / Cecil & Christine De Loach

Start of Activity 1975

Vitiviniculture Traditional / Certified Organic

Hectares 7

Bottles produced 50.000

One of the pioneers of Pinot Noir and Chardonnay in Californian Russian River Valley, located in Sonoma County, DeLoach has been experimenting and perfecting the best combinations of soil and substrate with different clones for over 30 years. With the acquisition by the Boisset family in 2003, DeLoach began part of a process of transferring Burgundy knowledge with a view to revitalizing the soil and at the same time obtaining wines that are the result of its terroir. In fact, Brian Maloney, the young winemaker of the winery, has a single motto: "terroir show first". Certified organic in 2008 (one of the first American companies) and biodynamic in 2009, the company has begun, in French style, the vinification of individual terroirs, from Maboroshi to Green Valley to Pennacchio, in search of the highest expressions of Pinot Noir. De Loach is today a perfect ambassador of Californian oenology with fine and elegant wines of great depth and longevity.