

WALTER HANSEL WINERY

HANSEL 'THE MEADOWS' RUSSIAN RIVER CHARDONNAY

RUSSIAN RIVER • CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

Throughout the 1980's the entire family would harvest the half acre of grapes and my father and I would make the wine; filling two barrels, which equaled 50 cases of wine.

Wine Making

All chardonnay is whole cluster pressed into French oak (a combination of Francois Freres and Sequin Moreau) with between 25-30 new and the remainder 1-2-3 years old. The barrels are stirred weekly for 1-2 months. The wine is aged 10 months in barrel.

Food Suggestions

Pairs well with pork, vegetarian, and poultry dishes.

TASTING NOTES

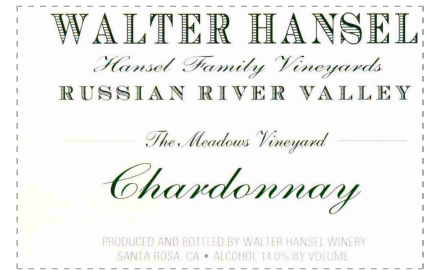
It is dry farmed each year and requires extensive shoot and crop thinning each year due to the extreme fertile conditions. The result is the most fruit forward, with underlining tropical flavors, then any of their chardonnays.

Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- ABV%: 14.01
- Class: White

WWW.WALTERHANSELWINERY.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Sirts

