

2011 RED SHOULDER RANCH® CHARDONNAY

NAPA VALLEY • CARNEROS

March 1, 2013
Shafer's Red Shoulder Ranch in Carneros
The vintage started with a cool spring. The summer that followed was sunny and mild holding fruit development to a slow, even pace. With extra work in the vineyards, pruning away any less than ideal fruit, we enjoyed a harvest of beautiful fruit loaded with elegant, enticing flavor.
100% Chardonnay
23.5° – 25.0°
Whole-cluster pressed and fermented with wild yeast in individual barrels; 0% malolactic fermentation
14months in $75%$ new French oak barrels (Allier, Vosage) and $25%$ in stainless steel barrels
14.8%



RED SHOULDER RANCH CHARDONNAY

Shafer's single-vineyard Carneros-grown Chardonnay is produced from small-clustered clones of grapes selected for their low yields and distinctive flavors. Fermentation takes place within individual oak and stainless steel barrels using native yeasts. The wine matures on the lees for 14 months and since it undergoes no malolactic fermentation this Chardonnay retains a lively natural acidity. The vineyard is named for its Red-shouldered Hawks and other birds of prey, who play an important role in Shafer's natural farming practices.

WINEMAKER'S COMMENTS

"The cooler vintage has produced lively, elegant aromas and flavors of kiwi, pineapple, lime, papaya, apricot and citrus zest on an underlying richness of caramelized fruit tart and crème brûlée. The abundance of exotic fruit gives way to a long, delicious mouth-coating finish that lingers on and on."

- ELIAS FERNANDEZ

WHAT OTHERS ARE SAYING

"An argument could be made that Shafer is turning out the finest non-malolactic Chardonnay in California."

- ROBERT M. PARKER, JR., THE WINE ADVOCATE

SHAFER VINEYARDS

Shafer Vineyards is a 32,000-case winery in Napa Valley's Stags Leap District managed by the father and son team of John and Doug Shafer. The Shafers own and farm 200 acres of vineyards, sources for Shafer's Cabernet Sauvignon, Chardonnay, Merlot, and Syrah.