



BALLETTO®

2016 CHARDONNAY

Teresa's Unoaked

Russian River Valley



The 2016 Teresa's continues to define California's Unoaked Chardonnay category. Crisp and vibrant, yet amazingly luscious; it showcases how Chardonnay does not need flashy oak or malolactic fermentation to be distinct and delicious.

It's focused with intensely bright and lifted tropical aromas that are offset with slightly savory tones. Then comes the texture, balance and persistence. It's mouthwatering with refreshing acidity that contrasts its surprisingly robust and weighted mid-palate. Slight tannins add subtle tension and pull the wine into a persistent, serious finish. It's awesome.

The Teresa's Chardonnay comes from a small band of sandy soil that borders the western end of the vineyard surrounding the winery. It's a continuous block planted with Robert Young clone Chardonnay that produce a distinct and lifted wine every year. It's one of those special small places we cherish.

Balletto Vineyards makes all of its wine from sustainably-farmed estate vineyards located throughout the cool southern third of the Russian River Valley. It is one of the few Russian River wineries to be 100 percent estate grown and estate bottled, and specializes in vineyard-designated Pinot Noir and Chardonnay, which are consistently elegant, balanced and delicious.

Technical Information

Alcohol: 13.4%

pH: 3.30

TA: 7.4 g/L

Case Production: 3,260 cases

100% Stainless Steel Fermentation

No lees stirring. No malolactic fermentation

Teresa's Unoaked Chardonnay Winemaking Philosophy:

When Chardonnay is loaded whole cluster into a press and gently squeezed, the resulting juice is one of the most delicious things ever. It's tart, aromatic and decadent. Our ambition is to capture this essence of Chardonnay. Pure, crisp and pretty. We initiate a cool, slow fermentation to maintain aromatics and take the wine to dryness to maintain crispness. To coax out the delicacy, we're harvesting early and maintaining just enough phenolic structure to lift and showcase the wine.