2015 Buehler Russian River Chardonnay

Our 2015 Russian River Chardonnay is born from two vineyards within the Russian River appellation: Wood Vineyard, located on River Rd and River Vineyard, located in the heart of Sonoma's Russian River Valley on East Side Road. The floral, mineral, and lime aromas and steely structure of the River Vineyard are complemented by the peach and apricot aromas and more fleshy structure of the Wood Vineyard.

Our winemaking philosophy remains the same since we first introduced the Russian River Chardonnay in 1993: less intervention is better in dealing with a delicate variety like chardonnay. Winemaking techniques including sur-lie aging, lees stirring, full malolactic fermentation, and the measured use of some new French oak are employed to bring you this delicious rendition from Sonoma's premier chardonnay appellation.

The 2015 Russian River harvest delivered an early, high quality Chardonnay crop that left us wishing for more of a good thing. After a warm, early spring, the cool May weather interrupted fruit set and the resulting lighter clusters translated to a smaller than normal crop. As with most early harvests, the late October rains were welcomed since all grapes had long been picked and were safely fermenting away at the winery.

Balance and proportion best describe the character of our 2015 Russian River Chardonnay; it displays abundant floral/ stone fruit aromas lightly accented by toasty, graham cracker sur-lie qualities. The mouth feel is creamy and full but the natural acidity of the Russian River fruit carries this velvet textured package to a long, clean finish.

David Cronin Winemaker

Brix at Harvest 23.2

TA 0.60 g/100 ml

PH 3.47

RS 0.10 g/100 ml Alcohol 13.8 % vol Production 18,000 cases

820 GREENFIELD ROAD ST. HELENA, CALIFORNIA 94574

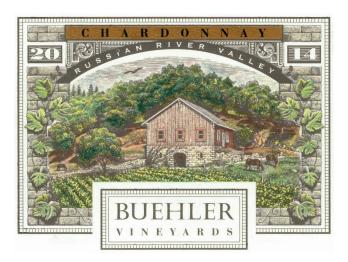


TELEPHONE 707 963-2155
FACSIMILE 707 963-3747



AS SEEN IN MARCH 2017

WINE ENTHUSIAST BUYING GUIDE



Buehler 2014 Chardonnay (Russian River Valley). Searing acidity supports apple blossom and quince in this complex, light-bodied and entirely delightful wine. As it opens in the glass, it gets more velvety and tense, finishing on a refreshing bite of anise. Editors' Choice. —V.B.

abv: 13.9% **Price:** \$18

Buehler Vineyards Russian River Chardonnay

We've been producing our Russian River Chardonnay from the same vineyard since 1993. River Vineyard, located in the heart of Sonoma's Russian River Valley on East Side Road, consistently delivers delicious fruit with signature qualities of the appellation: floral, mineral, lime scents with good underlying acidity.

Our winemaking philosophy remains the same: less intervention is better in dealing with a delicate variety like chardonnay. Winemaking techniques including sur-lie aging, lees stirring, full malolactic fermentation, and the measured use of some new French oak are employed to bring you this delicious rendition from Sonoma's premier chardonnay appellation.

The last ten out of thirteen consecutive vintages of our Russian River Chardonnay received one "Best Buy", three "Smart Buys" three "Top Values", on "Daily wine pick" and two "California Values" from the Wine Spectator...



James Laubes' Recommended California Chardonnays



VINTAGE	SCORE	ACCOLADE	ISSUE
2013	88	"Top Value"	July 31 2015
2010	88	"Daily Wine Pick"	June 12, 2012
2008	87	"California Value"	Nov 30 2009
2007	90	"Smart Buy"	Jan 28 2009
2006	87	"California Value"	April 30 2008
2005	87	<mark>"Top Value"</mark>	July 31 2007
2003	87	<mark>"Top Value"</mark>	July 31 2005
2002	88	"Smart Buy"	July 31 2004
2001	88	"Smart Buy"	July 31 2003
2000	86	<mark>"Best Buy"</mark>	July 31 2002

FOOD & WINE

TRENDSPOTTING-WHAT'S HOT NOW

DRINK THESE WINES NOW

NEED A THRILLINGLY CRISP WHITE FOR YOUR HOLIDAY COCKTAIL PARTY? A ROBUST RED FOR THANKSGIVING DINNER? THESE 10 AFFORDABLE BOTTLES OFFER A SPECTRUM OF GREAT CHOICES-BUY THEM BY THE CASE AND SAVE YOURSELF YET ANOTHER TRIP TO THE STORE.

BY RAY ISLE



2014 BUEHLER RUSSIAN RIVER CHARDONNAY (\$18)

RUSSIAN RIVER CHARDONNAYS USUALLY COMMAND HIGHER PRICES-THIS ONE HAS ALL THE COMPLEXITY WITHOUT THE STICKER SHOCK

NOVEMBER 2016
WWW.FOODANDWINE.COM