



2011 Illume



Harvest Dates: October 7 – October 17, 2011

Alcohol: 14.2%

pH: 3.4

Brix: 23.5

Barrel Fermentation & Aging: 14 months, 100% French oak, 50% one year old barrels, 50% two year old barrels. Fermented and aged 14 months sur lies.

Varietal: 100% Chardonnay

Appellation: Dutton Ranch, Russian River Valley

Vineyards: Mill Station (50%), Sullivan (50%)

Bottle Date: December 10, 2012 – unfined and unfiltered

Release Date: April 1, 2013

Production: 138 cases

Illume is a blend of two vineyards in Dutton Ranch - Mill Station and Sullivan. Dutton Ranch is universally regarded as one of the finest Chardonnay vineyards in California. The Dutton family's vineyards are located in the Russian River Valley of Sonoma County about 10 miles from the Pacific Ocean. It is one of the coolest grape growing locations in Sonoma and Napa Counties, reflected in the fact that apples were long the principal local crop, not grapes. The slowly ripened grapes from the 36-year-old vines produce a Burgundian style wine with a balance of ripe intensity, subtle elegance, and great depth.

Growing Season:

The 2011 growing season got off to a late start because of an unusually wet and cool spring. Then in early June, when many vines were in bloom and pollinating, one final big storm hit, stunting the size of the crop and creating uneven growing patterns in many vineyards. Summer temperatures were cool, rarely rising above 90° F.

Finally, in mid-September temperatures reached the mid-90s for nearly a week. But the hot weather didn't last. In early October, two significant rain storms hit, presenting many growers and winemakers with a tough choice. Pick before the rain and settle for less than optimum ripening or risk all and hope the grapes would weather the storm. We picked Sullivan Vineyard after the first rainstorm and Mill Station after the second, and while it was a small crop, we had the good fortune to harvest small clusters and tiny berries of exceptional quality.

Tasting Notes:

Bright gold in color with ripe tropical fruit scents dominating the nose, Illume fleshes out beautifully on the mid-palate with layers of fruit balanced by crisp acidity and minerality. Pears, flowers and subtle hints of earthiness come to life on the finish. While Illume will continue to evolve and gain additional complexity with a few years of bottle age, this food-friendly wine is already drinking beautifully today.

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