

CHARDONNAY

RUSSIAN RIVER VALLEY

Sonoma County's Russian River Valley is one of the finest places in the world to grow Chardonnay. The climate pattern during the summer growing season – no rain, cool, often foggy mornings followed by sunny, warm afternoons and an evening cool-down – produces high-acid, well-balanced wines.

Made from grapes hand picked from several family-farmed Russian River Valley vineyards. A great balance between richness and taut fruit. Medium-bodied, with citrus and stone fruit, racy acid, aromas of lemon tart, white peach, and melon, and a long-finished silky texture.



ANCIENT OAK
• CELLARS •

FAMILY-FARMED • NATIVE-FERMENT

Ancient Oak wines are family-farmed and native-ferment. Our vineyards are farmed by the families that own and live on them, including our family. Founder and owner Melissa Moholt-Siebert is the winemaker, using native-yeast winemaking she learned from 10 years of making Ancient Oak wines alongside Greg La Follette.



APPELLATION	Russian River Valley
FERMENTATION	Barrel-fermented using native primary and secondary fermentation, <i>sur lies</i> with <i>bâttonage</i>
BARREL AGING	11 months in French oak barrels, about 30% new

"Wines made on the exquisite edge of abandon..."

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Melissa Moholt-Siebert
Founder, Owner, Winemaker

Greg La Follette
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