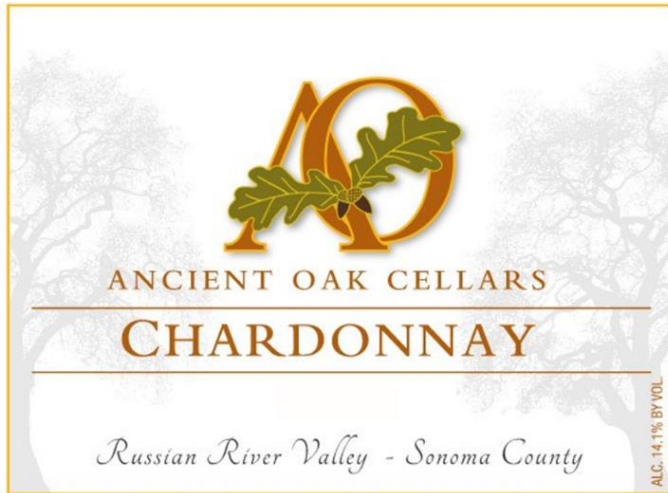


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## Ancient Oak Cellars Profile

**Owner:** Melissa and Ken Moholt-Siebert

**Country:** USA

**Region:** California / Sonoma County

**Founded:** Property owned since 1950s, estate 2006

**Annual Production:** 3,000 cs

**Description:** Ancient Oak Cellars was founded in 2006 on land owned for three generations by Ken Moholt-Siebert's family. The winery is named for a century-old oak tree that sits on the 31 acre home vineyard, Siebert Ranch, in Sonoma's Russian River Valley. Guided by famed winemaker Greg Lafollette, Ancient Oak strives to produce handmade wines of individuality and verve that reflect the extraordinary region that it calls home.

## Wine Notes – 2017 Russian River Valley Chardonnay

Melissa and Ken Moholt-Siebert founded Ancient Oak Cellars in 2006 on land that had been in Ken's family since the 1950s. Starting with grapes grown in their 31-acre home vineyard, Siebert Ranch, the couple initially produced just a couple of hundred cases of wine. In 2014, after expanding to include other varietals from across Sonoma, renowned California winemaker Greg LaFollette joined the team, bringing with him decades of experience at such renowned wineries as Flowers, Hartford Court and La Crema. The Russian River Chardonnay comes from three top vineyards in the Russian River Valley AVA. The grapes from these varied sources are fermented in small lots and then blended to produce a medium-bodied wine with citrus and stone fruit notes, racy acidity, a nose of lemon tart, white peach, and melon, and a long-finishing silky texture.

## Technical Specifications

<b>Varietal Composition:</b>	100% Chardonnay
<b>Vineyard Region:</b>	Three vineyard sources - Laguna Hills, Middle Reach and Santa Rosa Plains
<b>Vine Age / Aspect:</b>	12-20 years old / Laguna Hills – steep north-facing, Middle Reach – east-facing bench land, Santa Rosa Plains - flat
<b>Production Volume:</b>	1000 cases
<b>Soil Types:</b>	Varied selection of Sonoma soils
<b>Wine-Making / Vinification:</b>	Hand-harvested, whole-cluster grape bunches, straight to press 2-3 week primary fermentation in 25% new oak, on lees, native yeast, followed by malolactic fermentation Aged in barrel (20% new oak) for approximately 12 months No fining, minimal sulfites added
<b>Alcohol / Volume:</b>	14.1%
<b>Residual Sugar:</b>	<1.0 g/L
<b>Total Acidity:</b>	7.1