



WALTER HANSEL
Hansel Family Vineyards
RUSSIAN RIVER VALLEY

Walter Hansel planted the estates first vines in 1978 with an early vision of what the Russian River Valley might become, but it was the tutelage of winemaking legend Tom Rochioli that made Walter Hansel wines take a

place on the stage of major players in California wine. With Walter's son Stephen at the helm, the winery is in good hands. Utilizing entirely estate fruit, all harvests are done meticulously and manually. All ferments are native yeast, and none of the cuvee see 100% new wood treatment. Tradition treads forward but it always tips its cap to the past.

Region & Classification

|country| United States

|state| California

|ava| Russian River Valley

|vineyard| estate vineyards

Wine Data

|variety| Chardonnay 100%

|clones| Dijon 95 & 76, Wente, Hanzell

|alcohol| 13.3%

|acidity| 6.2 g/L

|residual sugar| < 0.5 g/L

Terroir & Cultivation

|soil| Goldridge loam

|exposure| southeast/omni

|elevation| 60 ft.

|farming practices| practicing organic and sustainable practices (any certifications or ethos?)

|harvesting| hand-harvested and sorted, September 18th-October 2nd

|age of vines| 10 years

|vineyard size| 80 acres

Vinification & Aging

|maceration| combination of whole cluster and destemmed grapes are cold-pressed for 3 hours and left to settle in stainless steel tank for 24 hours—transferred to barrel

|fermentation| native/naturally (clarify if its naturally occurring, or inoculated with natives) occurring yeast ferments in French oak (Francois Freres, Sequin Moreau) barrels, around 25% new, with the remaining being second, third, and fourth pass; weekly bâtonnage for 1-2 months—full, naturally occurring malolactic takes place into the spring

|aging| how long is this aged?, then (?) before bottling—(filtered and unfined?)

|production| 3,600 bottles

