

**2007 Zepaltas Wines**  
**“Babushka”**  
**Russian River Valley Chardonnay**

The 2007 “Babushka” is the final blend of the Chardonnay made from the Keefer Ranch. I pressed the juice straight to a stainless steel tank and fermented it to dryness and then put it to barrel for 14 months. I used about 33% new French oak because I didn’t want to “over oak” the wine. During malolactic fermentation (which took about 10 months to finish) I stirred the lees regularly to keep the wine fresh, and avoid the “battered popcorn” characteristic that I detest. This wine is one of my proudest achievements in winemaking.

On the nose this wine is exotic showing just slight hints of guava, kiwi and pears. As the wine opens up you are reminded that this is Chardonnay. Aromas of wet stones, slight vanilla and a bit of toastiness round out the profile. In the mouth the wine is crisp, ultra-clean and a bit of a chalky finish. This wine is rich but without being heavy.



**Fruit source: Keefer Ranch Vineyard, Green Valley School Road Sebastopol, CA**  
**33% new French oak**  
**Primary Fermentation in Stainless Steel**  
**14 months in barrel.**  
**100% malolactic fermentation**  
**14.1% alc.**  
**3.4 pH**  
**.66 TA**  
**68 cases made**  
**\$34/bottle retail**