

Rootdown Wine Cellars

Cole Ranch Chardonnay

ABOUT THE ESTATE

- Founded in 2014 by Sonoma County native Mike Lucia, Rootdown Wine Cellars reflects his decades of experience in Northern California.
- Rootdown specializes in single-varietal, single-vineyard wines from organically farmed vineyards in Mendocino, Sonoma, and Amador Counties, producing refined expressions of varieties like Sangiovese, Pinot Noir, Riesling, Savagnin, and Trousseau.
- In 2019, Mike acquired Cole Ranch—the smallest AVA in the U.S.—shifting Rootdown's focus toward Jura-inspired varieties including Trousseau, Savagnin, Pinot Noir, and Chardonnay.
- This estate emphasizes minimal-intervention winemaking with hallmarks such as low alcohol, high acidity, native fermentations, little to no new oak, and minimal sulfur additions.
- Mike seeks to create wines that showcase earth and texture over fruit, expressing the unique terroir of each vineyard site.

APPELLATION

Cole Ranch

SUB-REGION

Mendocino County

GRAPE VARIETY

100% Chardonnay

FARMING

Organic

SOIL

Silt clay loam with pockets of limestone

VINEYARDS & VITICULTURE

458 clone of Chardonnay, which is known for its high acidity and low yields.

HARVEST & VINIFICATION

Before the grapes are delivered to the press the team foot treads the whole clusters to crush each berry for more skin contact and acidity. The juice settles overnight and fermented in neutral French oak. 30% through fermentation the wine is racked and returned to give it some oxygen and homogenize the native yeast. Post fermentation the barrels are kept topped with only 10ppm of Sulfur added until bottling. No lees stirring and the wine finished MLF naturally.

ALCOHOL BY VOLUME

12.9

PACK SIZE

12x750mL

