



### History

Our popular estate Chardonnay is crafted with a blend of grapes from our warm and cool weather vineyards. The fruit from the warmer La Ribera Vineyard in the Ukiah Valley provides vibrant tropical flavors to the finished wine, while our cooler Anderson Valley grapes provides delicate nuances of white stone fruit, a floral component, and subtle minerality.

### Winemaking

We had another early harvest in 2021, sending us into harvest mode in late August. We picked the Chardonnay grapes by hand in the cool morning hours and immediately crushed and pressed the sweet juice. Each lot was then inoculated separately using a number of carefully selected yeast strains and held for several days while we monitored the bubbling fermentation. Once fermenting at a steady rate, the juice was transferred from stainless steel tanks to oak barrels. Here fermentation finished and the wine undergoes *sur lie* aging for 9 months. During this time the wine remains in contact with the yeast lees and is stirred routinely. This approach adds texture and richness to the wine while still letting the fruit character shine through. Just prior to bottling we blended the separate lots to create a wine showing the balance of our distinct microclimates.

### Tasting Notes

Our 2021 Chardonnay showcases fruit, balance and the beauty of Mendocino. Enchanting aromas and flavors of white peach, freshly-cut apple and Meyer lemon zest are beautifully framed by a light touch of oak. This well-structured wine is rich on the palate and sustained by its natural acidity. Delightful on its own, it can also be paired with roasted lemon pepper chicken, grilled lobster tail, creamy Alfredo pasta or a chilled butternut squash soup.

**Appellation:** Mendocino

**Fermentation:** Barrels & stainless steel tanks

**Maturation:** 9 months in barrel

**Alcohol:** 13.9%

**Cases produced:** 7,049

**Sugar at harvest:** 22.1° - 24.7° Brix

**Harvest dates:** August 19 - September 21

**Titrateable acid:** 5.5 g/L

**pH:** 3.4

**Cellaring:** 2 - 5 years with careful aging