



History

Our popular estate Chardonnay is crafted with a blend of grapes from our warm and cool weather vineyards. The fruit from our warmer vineyards along the Russian River provide 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 a long harvest in 2022. With Chardonnay ripening at different rates due to erratic weather patterns, we divided our picks over the course of thirty days. While this elongated the harvest it allowed us to pick each vineyard block at its peak point of ripeness. The grapes were harvested in the cool morning hours and immediately crushed and pressed. Each lot was inoculated with specially selected yeast strains and, once fermenting, the juice was transferred to oak barrels. Here fermentation finished and the wine underwent *sur lie* aging (aging on the yeast lees). By stirring the wine and less in the barrels every couple of weeks we add 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 2022 Chardonnay showcases fruit, balance and the beauty of Mendocino. Enchanting aromas and flavors of white stone fruit, freshly-cut Honeycrisp and Meyer lemon zest are beautifully framed by a light touch of oak. Layered on the palate, this well-structured wine is rich and sustained by its natural acidity. Delightful on its own, it can also be paired with grilled lemon pepper chicken, Alaskan king crab, creamy Alfredo pasta or a chilled butternut squash soup.

Appellation: Mendocino

Fermentation: Barrels & stainless steel tanks

Maturation: 8 months in barrel (12% new)

Alcohol: 13.9%

Cases produced: 11,069

Sugar at harvest: 23.1° - 24.3° Brix

Harvest dates: September 3 - October 4

Titrateable acid: 6.2 g/L

pH: 3.5

Cellaring: 2 - 5 years with careful aging