



### **History**

Our *Vine One* Chardonnay was conceived in 1979 when our vineyard manager, Al White, recognized one special Chardonnay vine in the field that produced exceedingly floral fruit. Aromatic and distinct, we believed the fruit of this vine would make a beautiful wine. Over the years, we have grafted bud wood from that original *Vine One* to over 5,000 vines. An entire field now produces this special selection at our Anderson Valley estate.

### **Winemaking**

On a cool morning at the end of September, we brought in our *Vine One* Chardonnay grapes. To preserve the unique and vibrant character of this wine, we vinified it separately from the rest of our Chardonnay program. We started with a gentle pressing followed by a cool fermentation in a temperature controlled stainless steel tank. Once the wine was dry, we racked 30% to our favorite neutral French oak barrels to build softness and mouth feel, while preserving the fruit and expression of our terroir. After a few months the two parts were reunited, bottled, and ready to be enjoyed.

### **Tasting Notes**

The 2021 *Vine One* Chardonnay is exceptionally aromatic, fresh and delicate. Floral notes of jasmine and orange blossom combine with the bright acidity of green apple and lemon zest to create a lively and sensational experience. This wine is great by itself, but also pairs quite nicely with blue cheese stuffed olives, a spring vegetable risotto, oysters or wild Alaskan Halibut.

**Appellation:** Anderson Valley

**Fermentation:** Cold fermented in steel tanks

**Maturation:** 10 months in tank & barrels

**Alcohol:** 14.1%

**Cases produced:** 634

**Sugar at harvest:** 24.7° Brix

**Harvest dates:** September 21

**Titrateable acid:** 5.4 g/L

**pH:** 3.4

**Cellaring:** 1 - 3 years with careful aging