



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

It was a cold morning at the beginning of October when the harvesting crew hand-picked 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 40% 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 2022 *Vine One* Chardonnay is medium bodied yet exceptionally aromatic and fresh. Orange blossom and jasmine bloom from the glass, while on the palate juicy pear and lemon zest combine to create a lively and sensational experience. This is a racy wine that is fantastic by itself, but also plays nice with others. Consider pairing with deep-fried chicken, a spring vegetable risotto, ceviche or wild Alaskan Halibut.

Appellation: Anderson Valley

Fermentation: Cold fermented in steel tanks

Maturation: 9 months in tank & barrels

Alcohol: 14.1%

Cases produced: 436

Sugar at harvest: 22.8° - 23.1° Brix

Harvest date: October 4

Titrateable acid: 6.0 g/L

pH: 3.4

Cellaring: 1 - 3 years with careful aging