



2020 CHARDONNAY

Sonoma Coast, Sonoma County

ESTATE GROWN

VINTAGE NOTES

On the bright side of 2020, we continue to learn from all the curve balls that Mother Nature throws at us, fire, smoke, pandemic, drought - and we learned thatsome varietals are more affected by smoke than others - and others, such as Gewürztraminer and Chardonnay, not at all. Because of the smaller crop anddrought like conditions, the resulting wines we produced from 2020 are intense and concentrated with opulent ripe fruit flavors. In some ways we are prouder ofthis vintage than any other because our entire winemaking and viticulture team made some great wines under the most difficult conditions imaginable - and alsohumble to all of the influences that go into creating great wine, that are well beyond our control.

VINEYARD INFORMATION

The 32 acres of Sonoma Chardonnay on Rhinefarm are comprised primarily of vines with an average age of 30 years old, planted to Wente, See, and Robert Young clonal selections. Included in this blend are the second oldest Chardonnay vines in California – planted in 1970. All of the Chardonnay grows in the lower portion of the vineyard, a section that sits literally across the street from the Carneros appellation border and shares the cooling benefits of the fog from the San Pablo Bay to the south and the Petaluma Gap to the west.

TASTING NOTES

Aromatic and inviting, our Estate Chardonnay highlights the vibrant nature of its Old World roots. Floral aromas and notes of fresh cut pineapple lead to bright flavors of honeydew melon and lemon zest. The wine's racy minerality and crisp backbone are balanced by a restrained oak influence that provides rounded elements of lemon curd and a hint of crème brûlée.

COMPOSITION 100% Chardonnay	ALC/pH/ACID Alc: 14.2% pH: 3.42 TA: .6.52 g/L	PRODUCTION 4,690 Cases
WINEMAKING Whole cluster pressed 100% barrel fermented. Indigenous and CY3079 yeast strains 0% Malolactic fermentation	COOPERAGE 10 months French Oak 20% New	PRICE \$27.00