

2019 CHARDONNAY

Sonoma Coast, Sonoma County

ESTATE GROWN

VINTAGE NOTES

2019 was an exciting year for Mother Nature in Northern California. Rains were denominated “atmospheric rivers” and our winter saw record-breaking rainfall, including showers as late as May. Thankfully, extreme weather has favored our grapes and a relatively cool spring followed by a warm summer led to a near perfect harvest. 2019 was slightly warmer than 2018, resulting in lower acid levels and some riper fruit characteristics. However, it was still a very moderate growing season, allowing for exceptional hangtime across all varietals. 2019 will once again produce excellent wines, as well as great stories.

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

Continuing to hold true to its Old World roots of brightness, minerality and racy freshness, our Estate Chardonnay tastes of pomelos, Fuji apples and lemon curd with a subtle hint of toasted oak. Enjoy with grilled shellfish, spring salads, or just kicking back under a shade tree on a hot summer afternoon.

COMPOSITION

100% Chardonnay

ALC/pH/ACID

Alc: 14.2%

pH: 3.43

TA: .623 g/L

PRODUCTION

6,000 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

