

2020 CHARDONNAY

Sonoma Coast, Sonoma County

ESTATE GROWN

VINTAGE NOTES

The 2020 vintage threw many curve balls at us, including fires, a pandemic and drought, but we persevered and came out on the other side with some beautiful wines. Because of the smaller crop and drought conditions, the resulting wines are intense and concentrated with opulent ripe fruit flavors. In some ways we are prouder of this vintage than any other because our entire winemaking and viticulture team made some great wines under the most difficult circumstances imaginable.

VINEYARD INFORMATION

The average age of our Chardonnay vines on Rhinefarm is 30 years old, and the vineyards are 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 our 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

WINEMAKING

Whole cluster pressed
100% barrel fermented.
Indigenous and CY3079
yeast strains
0% Malolactic fermentation

ALC/PH/ACID

Alc: 14.2%
pH: 3.42
TA: .652 g/L

COOPERAGE

10 months French Oak
20% New

PRODUCTION

4,690 cases

PRICE

\$27.00