

# 2021 CHARDONNAY

Sonoma Coast, Sonoma County

## CLASSIC, FRESH, CRISP

### VINTAGE NOTES

This vintage, like the last, was a challenge for our team as we were once again faced with severe drought conditions. The historic lack of rainfall led to little soil moisture when the vines awoke from dormancy. Our intimate knowledge of the estate, combined with the help of soil moisture probes and evapotranspiration monitors, which measure how stressed our vines are, allowed us to coax just enough canopy growth to ripen a small but concentrated crop across all varietals. The summer was wonderfully uneventful, compared to the heat spikes and fires of 2020. Harvest began on September 4th, and the final day in mid-October was decided by a torrential rainstorm. Despite the drought conditions in 2021, quality was outstanding, with concentrated berries delivering complex and nuanced flavors.

### 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 opens with the alluring aroma of freshly baked cardamom buns. The palate is fresh and complex, layering flavors of lemon zest, beeswax, and lemon verbena that delightfully linger on the palate.



### COMPOSITION

100% Chardonnay

### WINEMAKING

Whole cluster pressed  
90% barrel 10% stainless steel  
fermented  
Indigenous & CY3079 yeast strains  
0% Malolactic fermentation

### ALC/PH/ACID

Alc: 14.2%

pH: 3.42

TA: 6.8 g/L

### COOPERAGE

20% new oak

### PRODUCTION

7,200 cases

### PRICE

\$29.00