

2022 CHARDONNAY

Sonoma Coast, Sonoma County

CLASSIC, FRESH, CRISP

VINTAGE NOTES

The first half of the 2022 growing season in Sonoma was ideal, with plenty of early season rains and moderate temperatures throughout the spring and early summer. As the summer progressed, so did the heat, with multiple heat events intensifying as we progressed towards a multi-day heat spike around Labor Day. Thankfully, our organically farmed vines were prepared for this. With a deep connection to their surroundings through our holistic farming practices, these vines know when to shut down and save their reserves. Ultimately, the 2022 growing season ended with spectacular quality and lower quantity, which will lead to more concentrated reds and fuller bodied whites.

VINEYARD INFORMATION

Chardonnay is grown on a variety of blocks on the western, coolest portion of our Rhinefarm Estate vineyard. The average vine age is 30 years old, and there are a variety of legacy clones we work with, including one that was imported from Burgundy in the 1950s and is proprietary to the Bundschu family. 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 San Pablo Bay and the Petaluma Gap. The clay-loam vineyard has a substratum of gravel, which is unusual for the area and lends itself to the quintessential fresh mineral character of our Chardonnay.

TASTING NOTES

Indulge in our Chardonnay's complex yet vibrant character beginning with lively notes of lemon zest and beeswax, followed by a subtle richness of marzipan. Maintaining fresh acidity through the finish, our 2022 Sonoma Coast Chardonnay culminates with a bright and mouthwatering finish. Pair with a seafood dish like lobster ravioli or mussels.



COMPOSITION

100% Chardonnay

WINEMAKING

100% barrel fermented
Whole cluster pressed
Indigenous & CY3079 yeast strains
No malolactic fermentation
Biweekly batonnage for 4-5 months in French oak barrels creates texture and richness

ALC / PH / ACID

Alc: 14.2%
pH: 3.41
TA: 6.7 g/L

COOPERAGE

20% new oak

SONG PAIRING

"Charmed" by Stella

PRODUCTION

2,573 cases

PRICE

\$32.00

UPC

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