



Les Pierres

VINTAGE 2022 · SONOMA COAST · SINGLE VINEYARD · CHARDONNAY

The Les Pierres Vineyard rests on a gravelly clay loam riverbed, rich with cobbled stones that impart a mineral essence to the grapes. The rocks absorb sunlight, releasing heat to the vines, while cool fog moderates the warm Sonoma Valley temperatures. This creates a long growing season, allowing the fruit to fully ripen.

VINTAGE OBSERVATIONS

Here we go again! After what looked like a promising season last fall, the first three months of the year became California's driest on record, marking the third year of mega-drought. As in past drought years, we closely monitored vine needs and soil moisture. Fortunately, a mild spring and summer, along with a beautiful August and the return of fog, helped us navigate this challenging season.

WINEMAKING PROCESS

Each vintage of Les Pierres reflects our Grand Cru approach. Hand-harvested grapes are kept cool to preserve fresh flavors and acidity. After hand-sorting, they are whole-cluster pressed to avoid bitter tannins. The free-run juice naturally settles for 24 hours, then is racked and yeasted before fermenting in French oak barrels. The wine is barrel-fermented on the lees in one-year-old oak for five months, then blended and aged in three-year-old oak. Bottled in December 2023, it was aged an additional six months before release.

TASTING NOTES

With a pale straw color, this Chardonnay offers classic Les Pierres aromas of lemon zest, wet stone, key lime pie, citrus blossom and lemon curd. Mineral notes blend with light cedar oak, baking spices and a hint of hazelnut. The palate features bright citrus acidity, balanced by oak integration and flavors of lime, minerals, roasted nuts and sweet spices, finishing with a medium-plus length.

COMPOSITION: 100% CHARDONNAY

FERMENTATION: 100% MALOLACTIC, 100% OAK

BARREL AGING: AGED FOR 12 MONTHS IN FRENCH OAK; 5 MONTHS SUR-
LIES IN 1-YEAR-OLD OAK PLUS ADDITIONAL 7 MONTHS IN NEUTRAL OAK

ALCOHOL: 14.2% · **TOTAL ACIDITY:** 6.3 G/L · **PH:** 3.25

