



Sonoma Coast

VINTAGE 2022 · SONOMA COUNTY · CHARDONNAY

The Sonoma Coast appellation offers diverse soils and ideal growing conditions for exceptional Chardonnay. Our cuvée blends select lots from four estate vineyards and top growers. These sites benefit from cool Pacific breezes, fog and temperature variations, enhancing the wine's character.

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

Grapes were hand-harvested in the cool early mornings to preserve their fresh flavors and natural acidity. After careful hand sorting, the grapes were whole cluster pressed to avoid extracting bitter tannins from the skins and seeds. The cool, golden-green free-run juice was allowed to settle naturally in tanks for a few days before being transferred to a mix of French oak barrels and stainless steel for fermentation. The wine was then aged sur-lies in a combination of new, one-year and neutral French oak, enhancing its complexity and texture.

TASTING NOTES

This wine is a rich medium straw color and offers stone fruit aromas of white peach and nectarine, along with oak spice, clove, caramel and honeydew. It is medium-bodied and has creamy richness, featuring ripe pear and Golden Delicious apple. With elegant structure and finesse, it boasts our signature bright acidity, a soft mid-palate and a pleasant, lingering finish with hints of barrel spice.

COMPOSITION: 100% CHARDONNAY

FERMENTATION: 100% MALOLACTIC, 75% OAK, 25% TANK

BARREL AGING: AGED FOR 8 MONTHS IN FRENCH OAK, 19% NEW

KEY COOPERS: REMOND, ROUSSEAU, TW BOSWELL

ALCOHOL: 13.9% · **TOTAL ACIDITY:** 5.3 G/L · **PH:** 3.55

