



BEST OF THE VINE

2022 SONOMA COAST CHARDONNAY

COMMITTED TO SUSTAINABILITY



WEATHER CONDITIONS FOR VINTAGE

Sonoma County had a mixed and somewhat challenging growing season in 2022. Winter was relatively dry, the limited rainfall only partially replenished reservoirs and soil moisture. Unseasonably sunny and warm weather in February prompted early budbreak, leaving vines susceptible to early season frosts. Overall Spring and early summer were warm and relatively trouble free, the heat turned up in late August and early September and record temperatures accelerated ripening and brought a rapid and fast paced harvest. Chardonnay yields were a little depressed on the Sonoma Coast, but we are seeing great concentration and flavor in the wines as a result. Our Chardonnay harvest began on August 25th.

VINIFICATION COMMENTS

Fruit is gently pressed, settled for 24 hours then racked to barrel for fermentation. 15% of the lot was co-inoculated with a house strain of malolactic bacteria-these barrels are then used to top the remainder of the lot post-primary fermentation. Lees stirred monthly. Wine is aged on lees for approximately 6 months.

WINEMAKER COMMENTS

NOSE: Meyer lemon, Asian pear and white flowers are supported on the nose by subtle hints of oak

PALATE: Crisp apple, golden peach and pineapple. Heady flavors of graham cracker pie crust add a vein of richness. Fleshy, vibrant and concentrated, juicy yet balanced acidity drives a lingering finish.

ALC.	PH	TA	R.S.	APPELLATION	AGING	BOTTLING DATE
13.5%	3.65	5.1 g/L	0.2 g/L	Sonoma Coast	94%-barrel fermentation in a mix of French (75%) and American (25%) oak barrels, 17% new oak. Wine is matured in barrel for 6 months.	April 31, 2022

WINEMAKER: CRAIG MCALLISTER



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