



BEST OF THE VINE

## 2023 SONOMA COAST CHARDONNAY

COMMITTED TO SUSTAINABILITY



### WEATHER CONDITIONS FOR VINTAGE

Sonoma County received record breaking and persistent rainfall throughout winter and into early spring of 2023. Bud break came late with emerging leaves in late March. Spring stayed relatively cool, with the trend of running 3-4 weeks behind continued throughout the growing season and into harvest. The long hang time provided ideal conditions for flavor development and acid retention. Fruit displayed great flavor intensity and vibrant acidity during harvest. Our 2023 Chardonnay harvest began September 21<sup>st</sup>.

### VINIFICATION COMMENTS

The fruit is gently pressed, settled for 24 hours then racked to barrel for fermentation. Lees stirred monthly, with the wine aged on lees for approximately 6 months.

### WINEMAKER COMMENTS

NOSE: Meyer lemon, white flowers, and subtle hints of oak.

PALATE: Golden peach and pineapple, are followed by flavors of graham cracker crust, with a vibrant and concentrated acidity that drives a lingering finish.

ALC.	PH	TA	R.S.	APPELLATION	AGING	BOTTLING DATE
13.5%	3.65	5.5 g/L	0.3 g/L	Sonoma Coast	75% French Oak, 25% American Oak. Wine is matured in barrel for 6 months	May 1, 2024

WINEMAKER: CRAIG MCALLISTER

