





Reserve RUSSIAN RIVER VALLEY 2022 CHARDONNAY

HAILING FROM THE ACCLAIMED RUSSIAN RIVER VALLEY AVA OF SONOMA COUNTY, OUR 2022 RESERVE RUSSIAN RIVER VALLEY CHARDONNAY IS RICH AND EXPRESSIVE. UPON OPENING, MOUTHWATERING AROMAS OF WHITE PEACH, BUTTERSCOTCH, AND WAFFLE CONE ARE PRESENT. THE PALATE IS RICH AND ROUND WITH BRIGHT FRUIT FLAVORS, CARAMEL NOTES, AND HINTS OF OAK LINGERING ON THE FINISH.

VINTAGE

The winter of 2021-2022 had minimal rainfall and mild temperatures, adding to drought conditions in Sonoma County and the Russian River Valley. With mild winter and spring temperatures, bud break was ahead of average. Summer was warm and dry, with above-average temperatures in August leading to an earlier harvest.

VINEYARDS & WINEMAKING

Our Chardonnay hails from the acclaimed Russian River Valley AVA of Sonoma County. Known for its cool, foggy climate that sweeps in from the Pacific Ocean and its alluvial soils, this river valley is an idyllic site for growing Chardonnay. After harvest, the grapes were whole-cluster pressed and transferred to tank where it was fermented with native yeast and then racked to French oak barrels. After 9 months in barrel (30% new) with regular lees stirring, the wine was bottled.

COMPOSITION & ANALYSIS

Appellation: Russian River Valley Composition: 100% Chardonnay

Cooperage: Aged 9 months in French oak, 30% new

TA: 5.7 g/L | pH: 3.48 | Alc: 14.8% | Production: 321 cases