

Sonoma Coast

VINEYARDS



2023 CHARDONNAY

SONOMA COAST • SONOMA COUNTY

SONOMA COAST There are many rigorous challenges of growing fruit in this dramatically cold environment on the far western reaches of Sonoma County, but they are well worth the risk. We rise to the challenges of the Sonoma Coast to produce wines with fully ripened fruit at lower brix, mature flavors, and tannins, that are balanced by a high-acid profile.

All Sonoma Coast vineyards share similar traits beyond the cool, maritime-influenced climate, including thin, rocky, shallow soil composed of sand and clay with little organic material. The vineyards are sustainably farmed and planted utilizing high-density spacing to stress the vines and ensure development of concentrated flavors.

VINTAGE 2023 started off with a long rainy season and unusually cool spring and summer. The cooler weather delayed ripening and allowed the grapes extended hangtime, ultimately developing excellent flavor concentration.

WINEMAKING The fruit is picked at night then transferred to the winery where it is whole-cluster pressed. The juice is cold settled at 50°F and racked off lees the following day. After the wine is inoculated it is barreled down to a combination of 30% new French oak and 70% neutral French oak barrels. The wine is stirred bi-weekly through malolactic fermentation, then monthly. After 6 months in barrel the wine is filtered and bottled.

WINE Aromas of pear, melon, honeysuckle, apple, and brioche fill the nose. The palate is bright, offering creamy texture and flavors reminiscent of crème brûlée.

COMPOSITION 100% Chardonnay

VINEYARD Ramal Vineyard

CLONE 76

AGING 6 months in French oak, 30% new

MALOLACTIC STATUS 100%

pH 3.31 | **TA** 5.4 g/L | **ALCOHOL** 13.67%

