

# FOLEY F SONOMA

## 2021 *Chardonnay* ALEXANDER VALLEY

*The Foley Sonoma Series includes wines hand crafted and selected by our winemaker. Each wine in the series embodies a distinct representation of terroir which is illustrated by the hand painted watercolors depicted on our labels. This Chardonnay is sourced from our estate vineyard just across the street from the winery. The watercolor artwork on our label illustrates the special sense of place of this Alexander Valley vineyard.*

### *Vineyards & Winemaking*

The vineyards of Foley Sonoma lie at the heart of our estate in the Alexander Valley. Our Chardonnay vines are planted in rich soil that supports the Dijon and Robert Young clones. After harvest, the fruit was fermented in French oak barrels with native yeast and completed 100% malolactic fermentation. The wine underwent bi-weekly bâtonnage for 9 months and then monthly for 6 additional months, enhancing the concentration and complexity of the flavors and aromatics. After a total of 15 months in barrel the wine was bottled.

### *Winemaker's Notes*

Our 2021 Winemaker Series Chardonnay opens with scents of spiced pear, lychee, marshmallow, and vanilla wafer. The palate is elegant and vibrant with Meyer lemon flavors leading to graham cracker on the finish. The bright acidity and clean minerality make this wine a beautiful pairing for herb-crusted halibut, lemon risotto, or chicken picatta.

### *Technical Data*

*Appellation:* Alexander Valley

*Composition:* 100% Chardonnay

*Aging:* 15 months in French oak (11% new)

*TA:* 5.83 g/L | *pH:* 3.56 | *Alcohol:* 14.0%

*Production:* 227 cases

