

2021 SONOMA BENCH CHARDONNAY

TASTING NOTES: Rich golden in color. Balanced oak and toast aromas transform into layers of vanilla and brioche amid pear and apple. A luscious wine on the palate; flavors progress with lime citrus, white peach and lemon curd. Texture is silky and rich with just enough firm acidity to achieve a balanced wine whose flavors linger on the palate. Enjoy now or cellar for 2 years.

WINE FACTS:

Vineyards: Fruit picked from our favorite blocks in the Russian River Valley. The soils are uplifted marine sedimentary sandstone and alluvial deposits. Aged in French oak for 9 months.

- **Harvest:** Mid to late September 2021
- **Winemaking:** Careful hand sorting and whole cluster pressing. Fermentation with indigenous, native yeasts accompanied by regular *battonage* until the completion of the malolactic fermentation in the Spring of 2022.
- **Cooperage and Aging:** 25% new barrels; 100% French Oak
Total time in barrel: 10 months
- **Bottling:** June 2022, 833 cases produced.
- **Final bottling technical information:**
 - pH: 3.43
 - TA: 0.66 g/100 ml
 - Alcohol: 14.5 %
- **Release date:** Summer 2022