



2021 Chardonnay

Sonoma County

Vineyard: Rodgers Creek

AVA: Petaluma Gap, Sonoma County

Harvested: 9/15/21

Brix @ Harvest: 23.3°

Fermentation Details: Whole cluster pressed, racked to barrel for primary fermentation, bi-weekly batonnage

Aging: 10 months in French oak and stainless-steel barrels

Blend: 100% Chardonnay

Clones: 76 & 95

pH: 3.57

TA: 6.2 g/L

Alc: 13.9%

Aromas: Pears, stone fruits and caramel

Flavors: Ripe nectarines, apples and citrus

Profile: Medium-light weight and exceptionally balanced. Great fruit and acidity with just the right amount of fruit and texture.

Vintage: 2021 was another incredible vintage for California! Warm days and cool nights yielded wines with ripe flavors, ample structure and vibrant acidity.

