

# Wine Technical Sheet

**Wine:** 2022 Chardonnay  
**Vineyard:** Rodgers Creek  
**AVA:** Petaluma Gap, Sonoma County

**Harvested:** 9/14/22  
**Brix @ Harvest:** 24.2°  
**Fermentation Details:** Whole cluster pressed, racked to stainless barrel for primary fermentation, bi-weekly batonnage, no malolactic fermentation

**Aging:** 10 months in stainless-steel barrels  
**Blend:** 100% Chardonnay  
**Clones:** 76 & 95

**pH:** 3.33  
**TA:** 7.4 g/L  
**Alc:** 13.8%

**Aromas:** Flint, wet stone, citrus  
**Flavors:** Juicy pears, apricots, orange peel  
**Profile:** Medium-light weight and exceptionally balanced. Great fruit and acidity with just the right amount of fruit and texture.  
**Vintage:** 2022 was another incredible vintage for California! Warm days and cool nights yielded wines with ripe flavors, ample structure and vibrant acidity.



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