



CHARDONNAY

MENDOCINO

VINTAGE 2021

This Mendocino appellated wine reflects our commitment to showcasing one of the leading wine growing regions for organically produced wine grapes.

IN THE VINEYARD

This wine is made from carefully selected Chardonnay grapes grown in prestigious, organically farmed vineyards across Mendocino County. Select lots of Chardonnay were blended to develop complexity before being aged in primarily stainless-steel tanks. A small portion of the wine was aged in seasoned American oak barrels to impart a light oak characteristic.

2021 VINTAGE

2021 was a smooth and uneventful harvest season. June started out warm, followed by a cool and foggy July and August that slowed ripening and caused nice retention of acidity. Even ripening, with no extreme heat events, made for ideal growing conditions. Sparse winter rains resulted in an early budbreak, evenly developed clusters, and smaller berries packed full of flavor. Overall, the fruit was exceptional, making it another amazing year for quality.

TECHNICAL NOTES

APPELLATION: Mendocino

ALCOHOL: 13.5%

PH: 3.34

TA: 5.5 g/L

WINEMAKER'S NOTES

This Chardonnay opens with lively aromas of ripe nectarines and honeydew melon with a touch of honey. Rich flavors of white peach, fig and caramel are complemented by undertones of crème brûlée. This is a fruit forward wine with a lush mouthfeel and long finish.