



TECHNICAL NOTES

APPELLATION:
Sonoma County

ALCOHOL: 14.5%

PH: 3.37

TA: 5.5

AGING:
18 months in 30% new French oak

VARIETY: Chardonnay

HARVEST DATE:
September 28, 2021



The Private Reserve wines are the ultimate wines within the portfolio; limited in production, sourced from the finest vineyards in Sonoma County and from appellations best suited for a specific varietal given the dramatic diversity in climatic and soil conditions across the County.

The Private Reserve Chardonnay was primarily sourced from the Falcon Ranch Vineyard with the balance from Lorenzo and Hawk Hill vineyards.

WINEMAKER'S NOTES

The grapes were hand-picked on September 28 and were sorted, whole-cluster pressed and barrel fermented with 100% malolactic fermentation before being aged in separate lots for 18 months in 30% new French oak.

TASTING NOTES

Aromas of cream, citrus, and toasted almond surge from the glass in this 2021 Sonoma County Chardonnay. Flavors of apple pie on the palate with a lusciously soft texture and a touch of ripe pear, fresh peach, and mango are highlighted with touches of fresh honey and spice. The finish is bright, well-balanced, and lengthy.