



California Chardonnay 2021



APPELLATION: California

ALCOHOL: 13.45

PH: 3.33

TA: 5.49 g/L

IN THE VINEYARD

At Wattle Creek we strive to produce distinctive wines that spotlight unique terroirs in a socially and environmentally responsible way, practicing sustainable viticulture and utilizing minimally intrusive winemaking techniques. The grapes were carefully chosen from warm, sunny vineyards sustainably farmed from California.

ABOUT THE 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 bud break, evenly developed clusters, and smaller berries packed full of flavor. Overall, the fruit was exceptional, making it another amazing year for quality.

TASTING NOTES

The nose is fresh with aromas of honeysuckle and citrus fruit. This medium bodied California Chardonnay is very food-friendly with bright acidity and creaminess on the palate. Ripe pear, lemon zest, and vanilla flavors lead to a clean and lively finish.