



# CHARDONNAY

MENDOCINO

VINTAGE 2022

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.

## 2022 VINTAGE

The 2022 growing season was a successful year for Mendocino County organic wine grape production. The 2022 crop was projected to have a light yield due to drought, however that was not the case. The average rainfall nearly doubled leading to a more sustainable harvest. Bud break and flowering occurred at the normal time, and a cool spring with milder-than-normal temperatures boosted our expectations and we received exceptionally superior grapes in abundance.

## WINEMAKER'S NOTES

This Chardonnay has vibrant aromas of bright citrus, lemon curd, and peach on the nose. Lavish flavors of Meyer lemon, ripe white peaches, and a nuance of vanilla and crème brûlée mingle on the palate. A smooth and luscious finish is followed by a well-balanced finish.

## TECHNICAL NOTES

APPELLATION: Mendocino

ALCOHOL: 13.5%

PH: 3.42

TA: 4.9 g/L