



2022

Fast and Furious.

2022 began with an unusually warm and mild January, where temperatures rarely dipped below 55°F for most of the month. As February rolled into March, the story remained mostly unchanged - gentle, mild temperatures and an unsettling lack of rain.

Bud break kicked off around this time, and the vines began the season with an abundance of warmth and sunlight. Drought pressure was felt strongly during the Spring, where a total of 2.4" of rain fell on Sonoma County from April to June.

Early indicators of a small crop had us preparing for an early harvest, but a brisk early summer assuaged some of these concerns. In July and August, temperatures rose above 90°F only 15 times and never hit 100°F. This served as a powerful buffer against the rapidly accumulating sugars in the fruit, allowing phenological ripeness to catch up.

Picking began at O'Connell on August 19th, followed by a few more picks across the Sonoma Coast over the proceeding 7-10 days. We hit our peak in early September, with perfectly mature fruit flowing into the winery nearly every day.

Over 80% of our fruit was harvested over the first two weeks of the month, and we concluded the harvest under a nearly full moon at Mindego Ridge on September 14th.

2022 was a vintage that rewarded those who could remain nimble. The relatively high temperatures at the end led to a surge of fruit nearly all at once, which was handled beautifully by our team.

The reward for all of this was a miniscule crop of clean, turgid grapes that showed an unparalleled potency of flavor.

While our dry-farmed vines are more resistant to drought, some sites did not fare so well after 3 consecutive years of nearly no water. Peter Martin Ray Chardonnay was hit the hardest, and we were only able to harvest about 200lbs of fruit from the hallowed site. The resulting wine will not be bottled in 2022.

O'Connell	August 19th
TBH	August 26th
Hellenthal	August 31st
Occidental	September 2nd
Charles Heintz	September 3rd
Elliott	September 4th
Red Car Estate	September 6th
Paratus	September 7th
Peter Martin Ray	September 7th
Mariana's	September 7th
Zephyr	September 8th
Alfaro Estate	September 8th
Black Ridge	September 8th
Trout Gulch	September 12th
Montecillo	September 13th
Mindego Ridge	September 14th

2022 CAREX CHARDONNAY / SONOMA COAST

Farming at its finest.

The O'Connell Vineyard shows the power of meticulous, dedicated farming. Our friends at DuMol planted the site in 2004 using a unique selection of Wente Clone Chardonnay first isolated at the Hyde Vineyard in Carneros. This high-density vineyard yields small quantities of vivid, potent fruit that arrives at the winery with zippy freshness and a core of deep minerality.

2022 Tasting Note:

One of the clearest winners of the 2022 drought. A vein of chalk fights for space within a perfumed nose of granny smith apple, fresh lychee, and orange blossom. Carex stuns on the palate, where rigid structure and weight is supported by nervy acidity and a long finish. This seems to get better every single year.

2022 CHARLES HEINTZ CHARDONNAY / SONOMA COAST

Refreshingly old-school.

These old vines, planted in coveted Goldridge Sandy Loam soils, have been basking in the gentle climates northeast of the town of Occidental for more than 40 years. We find Chardonnay here with an inherent richness, lifted by bright acidity and powerful structure. We have shared an organically farmed block at the property with Littorai for nearly 15 years.

2022 Tasting Note:

These hallowed vines yielded a stellar crop in their 41st year. This is a crystalline, regal vintage of Charles Heintz. Guava, fresh pineapple, and stone fruit leap out of the glass. On the tongue, a core of salinity is balanced by ripe pear and a slight hint of phenolic bite. Unusually open in its youth, there is no need to wait too long here.

2022 CUVÉE CHLOE PINOT NOIR / SONOMA COAST

Next-level.

We source two blocks of dry-farmed Pinot Noir from the O'Connell Vineyard, both of which are planted on shallow sandstone soils in a cold, foggy part of the Green Valley. Meter-by-meter planting ensures that clusters are tiny, and the resulting ratio of skins to juice enables a deep intensity of flavor. Careful work in the cellar is used to ensure the wine is bright, lifted, and explosively aromatic.

2022 Tasting Note:

A blend of two clones from DuMol's O'Connell Vineyard in Graton. The 943 clone makes its presence felt first, with a pop of bright cranberry and forest floor hitting the nose. A vibrant, shimmering purple in the glass, the Swan clone shows up at the end - building layers of luscious red fruits into a strong and persistent finish.

2022 MINDEGO RIDGE PINOT NOIR / SANTA CRUZ MOUNTAINS

All killer. No filler.

The steep slopes of Mindego Ridge occupy a remote spot in northern San Mateo County, enclosed by parks and open-space preserves. We see a long, drawn-out growing season here, allowing for the perfectly farmed Pinot Noir to preserve its natural acidity while ripening. The Gollnick family planted the land in 2009, and have farmed it ever since.

2022 Tasting Note:

Nestled on the banks of Alpine Creek near the town of La Honda. Mindego Ridge is a new site for us, having been tended by Dave Gollnick for more than a decade. A chilly microclimate and meager soils lend themselves to delicacy and precision on the nose and palate, with bright raspberry bubblegum balanced by piercing acidity and grippy tannin.