

2021 CHLOE CHARDONNAY



Immediately expressive with power, breadth and chewy depth, yet bristles with energy and freshness. Open this Chardonnay first for its early pleasure, while waiting for the sharper coastal wines to find their pace.



Our 2021 *Chloe* Chardonnay continues the theme started in 2019—a focus upon central Russian River Valley vineyards grown on lean red gravelly soils on the east bank of the Russian River itself. These neighboring sites—Flora Marie & El Diablo—naturally produce rich broad wines with power and concentration. It's important to harvest them quite early before the character becomes too exotic. We underpin this richness with a high acidity citrus-driven block from our coastal Bressay Estate which adds length and precision to the final blend. The combination is immediately expressive with power, breadth and chewy depth, yet bristles with energy and freshness. This is the designate Chardonnay to open first for its early pleasure, while waiting for the sharper coastal wines to find their pace.

Aromas of tangerine, orange and honey are offset with flint, mint and oyster shell notes. The wine is deep, intense, long and focused with great volume. Layered flavors akin to peach, nectarine and candied ginger build through the palate. There's an oily texture that's cut by vibrant acidity and the finish lingers with fine detail and enveloping power. Serve at no cooler than 53°F and drink between late-2023 and 2030.

Vineyard & Winemaking Details

APPELLATION	RUSSIAN RIVER VALLEY
VINEYARD	40% FLORA MARIE, 30% EL DIABLO & 30% BRESSAY ESTATE
CLONE	MONTRACHET & HYDE-WENTE
VINE AGE	7, 14 & 17 YEARS
HARVEST DATES	AUGUST 25, 27 & SEPTEMBER 4
BARREL AGING	AGED 11 MONTHS IN 35% NEW FRENCH OAK BARRELS FROM TONNELLERIE DAMY FOLLOWED BY 6 MONTHS SETTLING IN TANK.
ALCOHOL	14.1%
PRODUCTION	1,230 CASES OF 750ML