

Ernest Vineyards

Sonoma Coast Chardonnay / 2022

Sonoma Coast

THE VINEYARD: Two new vineyard sources are at the core of this blend. From alluvial soils slightly further inland than our West Sonoma Coast Estate, young vine Old Wente and old vine Clone 4 combine to capture the essence of how we, at Ernest, view Chardonnay. Ripening earlier in the season, these grapes are picked with the acid still very intact but with full physiological ripeness. The old vines giving us full pear and ripe apples notes while the Old Wente drives the palate with minerality and verve. Native fermentations in 228L French Oak barrels, 25% of which are new, this wine was bottled after 10 months on the lees, and a light filtration.

TASTING NOTES: This wine shows great purity of aromas and an uncanny freshness of character. There is plenty of fruit upfront but the most relevant aspect is the mineral angle, as in freshly cut stones and river pebbles. Citrus and green apple aromas are also present heightening the lean nature of it.

This wine epitomizes cool climate chardonnay that can only be achieved from these maritime-influenced vineyards. The palate is bright, clean, and fresh with a remarkable balance of acidity and fruits. Subtlety combined with great energy makes this a quite complex experience.

The freshness remains on the palate for quite some time, creating a long-lasting impression marked by loads of citric notes of lemon peel and sour tangerine.

ALC. BY VOL: 12%

AGING: 25% NEW FRENCH OAK

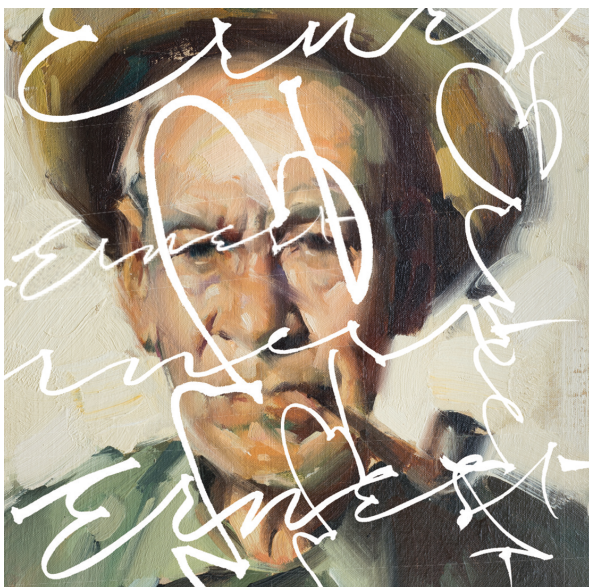
LENGTH: 9 MONTHS

WINEMAKER: JOSEPH RYAN

CASES PRODUCED: 1800

CLONES: OLD WENTE, 4, 5

HARVEST BRIX: 21.2



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