

Ernest Vineyards

Joyce Vineyard / Chardonnay 2020

Sonoma Coast

THE VINEYARD: On the ridge just above Freestone Valley, linked together in chilly fog, sits Joyce Vineyard. Ernest leased and began farming the site organically in 2017. At only 3-acres and planted entirely to Chardonnay, it the smallest property we farm and one of the very coldest. Goldridge soil predominates and Clone 5 of Chardonnay will perennially deliver citrus flavors and bright acidity in this environment.

WINEMAKING: A very small crop as we are rehabilitating this epic little vineyard of Clone 5 Chardonnay that we are farming organically. Small yields with some shatter lead to a powerful wine. Fermented in 228L French oak for primary and then moved to 500L puncheon for elevage over 18 months. Bottled unfinned and unfiltered. - Joseph Ryan

TASTING NOTES: A pale-yellow, white gold hue chardonnay with powerful aromas. Notes of green apple, citrus cream, minerals, and a "coolness" of style. On the palate, the wine displays delicacy, but piercing acidity with sour green apples and Meyer lemon flavors. The minerality peaking through the mid-palate has the freshness of morning fog followed by delicate marks of wild herbs. This wine is delicious and vibrant now but it will definitely benefit from a bit of aging, which will just add to the complexity with more balance and nuance.

ALC. BY VOL: 12%

AGING: 40% NEW FRENCH OAK

LENGTH: 11 MONTHS

WINEMAKER: JOSEPH RYAN

CASES PRODUCED: 110

CLONES: 5

HARVEST DATE: 9.10.2020

HARVEST BRIX: 20.2

