Ernest Vineyards

Sonoma Coast Chardonnay / 2021

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: A bright canary yellow wine with clear and luscious golden hues. The fruit notes are reminiscent of Asian pears and loquats with hints of sour unripe pineapples. The minerality is also up-front with nuances of ocean air, wet sands, and oyster shells. For Burgundy lovers, this Chardonnay has the subtlety of flavors and exuberance of acidity and terroir.

This is without a doubt a "wine of place" our newest AVA - the maritime-influenced 'West Sonoma Coast'.

ALC. BY VOL: 12%

AGING: 25% NEW FRENCH OAK

LENGTH: 9 MONTHS

WINEMAKER: JOSEPH RYAN

CASES PRODUCED: 1250 CLONES: OLD WENTE, 4, 5

HARVEST DATE: 8/24 & 9/24

HARVEST BRIX: 21.5

