

FAR MOUNTAIN



MYRNA CHARDONNAY 2021

SONOMA VALLEY

Myrna's focused intensity of fruit and texture reflects its two extreme mountain and hillside vineyard sites. The word Myrna translates to "beloved," a reflection of our feelings about truly great Chardonnay: wines that can translate from their sites intense minerality, texture and a dazzling spectrum of flavors.

VINEYARD The main vineyard for this wine is situated on the western side of Bald Mountain in the Mayacamas Range, at an elevation of 1800 feet. Established in the late 1960s, it features a unique dry-farmed, high-elevation site with rocky volcanic basalt and clay soils, which encourage deep root growth and healthy vine canopies. The cooler daytime temperatures and warmer nights characteristic of the mountain environment contribute to consistent ripening.

The vineyard includes plantings from 1968 on St. George rootstock and newer plantings from the early 2000s, all of which are dry-farmed and consist of the distinctive "Old Wente" selection. In addition, a smaller portion (16%) of the wine comes from a modern vineyard in the southern foothills of Sonoma Mountain. This vineyard, planted to Dijon clonal selections, features tight spacing, very rocky soils, and cool exposure, adding complexity to the final blend.

GROWING SEASON The growing season began with minimal winter rainfall, leading to a gradual transition from winter to spring, marked primarily by increasing warmth. As spring progressed into early summer, changes accelerated significantly. The lack of winter rain caused the meadows and surrounding grasses to turn yellow early, while vine canopies lignified and grape ripening occurred ahead of schedule. The season saw low yields but delivered exceptional concentration and intensity of flavors. Mature vines, well-adapted to their environment, effectively managed the climatic challenges. Harvest started just a few days earlier than in previous years, resulting in excellent outcomes with vibrant acidity and concentrated flavors.



WINEMAKING The winemaking process is simple: grapes are pressed as whole clusters, and the juice is allowed to settle for 48 hours before being transferred to barrels. Fermentation begins spontaneously in the barrels, which are topped up as soon as fermentation shows signs of slowing. The new wine is stirred monthly until malolactic fermentation is complete and is lightly sulfured to facilitate gradual evolution during aging.

AGING 11 months in 18% New French Oak; remaining is 3-4-5 year old barrels. Lees stirring once a month.

TECHNICAL DATA

HARVEST 8/31 - 9/13

ALC 13.5%

PH 3.35

RS 0.05 g/l

ML Partial



FARMOUNTAINWINE.COM | @FARMOUNTAINWINE
HEIGHTS@FARMOUNTAINWINE.COM