

GARDEN CREEK

ALEXANDER VALLEY

2022 Garden Creek Chardonnay Estate Clonal Selection Alexander Valley, Sonoma County

CASES MADE
142 / 750ml

RELEASE DATE
March 2026

WINEMAKERS
Karin and Justin
Warnelius-Miller

Winemaker Notes

Orchard fruit aromatics at inception. Warm textures of sculpted acidity showcase a refined salinity, cumin leaf, matchstick and intense minerality. The heightened acid lifting the aromatics into euphoria as the wine enters your palate. Concentrated flavors of citrus blossom, apricot, nectarine and white peach with undertones of yellow apple. A very long extensive finish. Elegant and seamless throughout.

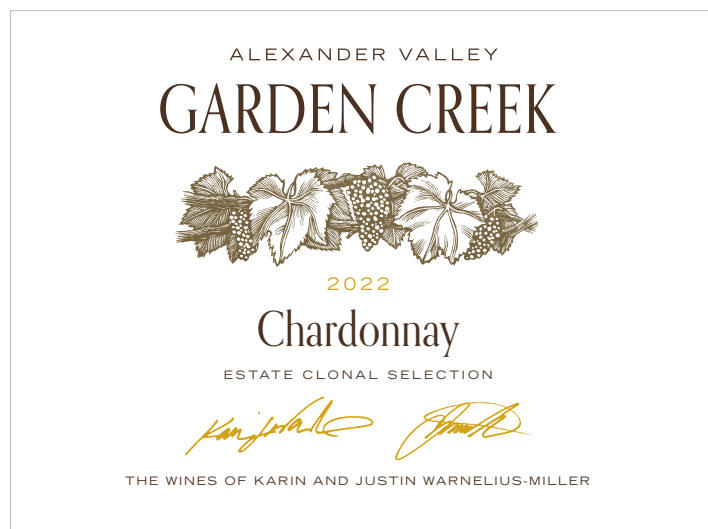
Vintage

With a more challenging vintage than usual with a cooler growing season, articulate attention to phenolic development was even more important for this vintage. Despite significant early precipitation, the 2022 season began under drought conditions. Although rainfall totals leading into spring were normal, winter saw one of the longest dry spells in recent history. With significant rain in October and additional rainfall in December, over two and a half winter months were without a drop. This early rain did not make up for the persistently dry winter. Throughout the season, the precise canopy work by our vineyard team and strategic irrigation assisted the vines against the late summer heat. With older vines, a strong focus on soil health and an early start to the season all contributed to exceptionally refined phenolics and acidity structure.

Midnight hand harvesting of each clone over six days with small berries and concentrated fruit flavors, aromatic and texture. With low intervention winemaking, a gentle crémant pressing after a 24-hour carbonic maceration in stainless tank. Individual clone fermentation in French oak over an eight-week period. Once topped, gentle sur lie aging with lees stirring to achieve a round mouth feel. Three-year bottle aging allowing the wine to achieve a seamless beauty throughout.

Vineyard

22 acres of Estate Chardonnay. Soils consist of clay, metaphoric and alluvial soils. Eleven clones grown under strict organic and regenerative vineyard management practices since 1994. Vineyard planted in 1970 and 1980 by 2-acre blocks for a micro understanding and attention.



APPELLATION
Alexander Valley
Sonoma County

MATURITY
Now thru 2037

VINEYARDS
100% Estate Grown

HARVEST DATES
August 26 - September 6,
2022

CLONES
Hudson, Hyde,
48, 76, 548, Old Wente

FERMENTATION
Lots Kept Separate By
Clone and Soil Selection
Montrachet Yeast
French Oak Barrel
Fermentations

SITE
Benchland

ELEVATION
425 Feet

SOIL
Alluvial, Volcanic, Clay

VINEYARD PLANTED
1970 & 1980

BLOCKS
7,8,9

BARREL AGING
French Burgundy
Château Tonnelleries
Sirugue & Latour
New 5%
Old Oak 95%
11 Months Aging

FINAL ANALYSIS
Alcohol 13.8%

DATE BOTTLED
August 30, 2023

SINCE
1969

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