

Harper's Rest



2023 CHARDONNAY MOON DUST VINEYARD ESTATE GROWN

THE VINEYARD

Sourced from a single site in the Russian River Valley, Moon Dust Vineyard, this Chardonnay highlights precise farming and thoughtful winegrowing. We practice regenerative and organic viticulture across our two estate vineyards, and are California Certified Organic Farmers (CCOF). After the challenging 2020, 2021, and 2022 vintages, the 2023 vintage delivered a welcome reset: a wet winter set up a healthy crop, and extended spring rain with cooler temperatures delayed budbreak and bloom by about a month. The season stayed cool through summer, with most days in the 70s and 80s, and harvest began 29 days later than 2022.

THE WINE

While most Chardonnays avoid oxygen by using sulfur dioxide, closed fermenters, inert gas, diammonium phosphate, and commercial yeast, we use none of these. Our open-top fermentation allows the juice to brown slightly before natural fermentation starts. We also let malolactic fermentation occur naturally, giving the Chardonnay a richer mouth-feel with lower alcohol. We kept the wine in barrel for 15 months on gross lees, giving the wine more nerve. The aroma jumps out of the glass with notes of hazelnut, toast, tarragon, and Meyer lemon. The taste is full of flavors like brioche, brown butter, toasted pinenuts, tarragon, and warm lemon tart.

APPELLATION | Sonoma County, Russian River Valley

SOIL | Goldridge (Moon Dust) soil over clay loam

VARIETAL | 100% Chardonnay

CLONES | Clone 17/Robert Young, Clone 95

BARREL AGING | 15 months in 100% French oak with 48% new oak

ALCOHOL | 13.5%

PRODUCTION | 430 cases

SUGGESTED RETAIL PRICE | \$70