

Harper's Rest



2023 CHARDONNAY RUSSIAN RIVER VALLEY ESTATE GROWN

THE VINEYARD

The fruit comes from our Moon Dust Vineyard in the Sebastopol Hills—the coolest part of the Russian River Valley—and Harper's Rest Vineyard, on Westside Road, in the Middle Reach of the appellation. 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

This Chardonnay is crafted with a non-interventionist approach: no sulfur dioxide, closed fermenters, inert gas, DAP, or commercial yeast. Open-top fermentation encourages gentle oxidation before native ferment, followed by natural malolactic. The wine ages in barrel for 15 months on gross lees, giving the wine more nerve. The result is a Chardonnay with fresh and dried apricot, wild thyme, nectarine, and Seckel pear on the nose, with toasted hazelnut-caramel, apricot, and warm lemon tart notes on the palate.

APPELLATION | Sonoma County, Russian River Valley

SOIL | Moon Dust Vineyard is Goldridge (Moon Dust) soil over clay loam and Harper's Rest Vineyard is Sobrante Silt Loam

VARIETAL | 100% Chardonnay

CLONES | Clone 17/Robert Young, Clone 95

BARREL AGING | 15 months in 100% French oak with 57% new oak

ALCOHOL | 13.6%

PRODUCTION | 145 cases

SUGGESTED RETAIL PRICE | \$50