

# Harper's Rest

## 2024 CHARDONNAY RUSSIAN RIVER VALLEY ESTATE GROWN



### THE VINEYARD

Sourced from Moon Dust Vineyard in the Sebastopol Hills and Harper's Rest Vineyard in the Middle Reach, 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). The 2024 vintage marked the third consecutive year of ample winter rainfall. Spring arrived a bit early, with rain continuing through much of May. With abundant water and plenty of sunshine throughout the growing season, the vines were eager to grow, requiring careful shoot thinning to manage vigor and keep green, herbaceous flavors at bay. Harvest started in mid-September with healthy clusters in both vineyards.

### THE WINE

While most Chardonnay is made with a number of techniques to avoid oxygen exposure, we take a different approach. We use no sulfur dioxide, closed fermenters, inert gas, diammonium phosphate, or commercial yeast. 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 fresh and dried apricot, fresh nectarine, wild sage, and Seckel pear. The palate is both rich and mouth-filling, as well as crisp and racy. The flavors are enveloping with mouthwatering notes of caramel apple, apricot, Meyer lemon rind, and warm lemon tart. The finish is long, rich and bright, knitted together by a lovely hint of French oak.

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 | 51% Clone 17/Robert Young, 32% Clone 95, 17% Montrachet Clone

BARREL AGING | 15 months in 100% French oak with 55% new oak

ALCOHOL | 13.6%

PRODUCTION | 215 cases

SUGGESTED RETAIL PRICE | \$50