

LITHOLOGY

2022 · RITCHIE VINEYARD · CHARDONNAY

A cool climate Chardonnay from the northwest facing slopes of the Russian River Valley, our 2022 Chardonnay reflects the marine influences, vine age, and soil composition of the Ritchie Vineyard. Vines dating back to 1972 are intermingled with more recent plantings, providing a complex wine with natural minerality and a lengthy finish.

Extremely limited in production with only 56 cases, this Grand Cru quality Chardonnay is aged for 22 months in a combination of new and neutral French oak barrels, providing a balanced wine with a pure expression of the terroir.

95 PTS · JOE CZERWINSKI · THE WINE ADVOCATE

"From a legendary Sonoma grower, the 2022 Lithology Chardonnay Ritchie Vineyard was whole-cluster pressed direct to barrel, underwent uninoculated primary fermentation and partial malolactic fermentation. Scents of ripe melon, pineapple, toasted grain and white peach appear on the mellow, harmonious nose, while the medium to full-bodied palate is round and generous, then eases into a long, citrusy, refreshing finish."

LABEL: Limestone

PRODUCTION: 56 Cases

VARIETAL: 100% Chardonnay

HARVEST: August 19th, 2022

ALCOHOL: 14%

AVA: Russian River Valley - Sonoma

VINEYARD: Vineyard blocks G and E, Old Wente clones

FERMENTATION: 100% in barrel for 27 days

AGEING: 20 months in 33% new French barrels, 67% in

neutral French barrels