

METZKER

FAMILY ESTATES

CHARDONNAY

Sonoma Coast
2022



Varietal: 100% Chardonnay

AVA: Sonoma Coast

Vineyard: Black Knight and Lone Oak

Clone: Field blend of Dijon, Wente, and Clone 4

Harvest Date: September 17th to October 9th, 2022

Fermentation: 100% Whole Cluster Pressed and Barrel Fermented

Aging: 65% New French Oak for 16 Months

Alcohol: 14.5 %

Production: 145 Cases



Vintage:

The 2022 growing season began with an early bud break. After moderate temperatures in early summer, heat spikes in late August and early September kicked harvest into high gear as rain loomed on the horizon. Our experience with climate variability in recent years paid off this season, with the wine growing community coming together to ensure our fruit was harvested during optimal time windows. Yields were moderate, with small berries that gifted us with vibrant fruit on the palate and a lush mouthfeel.

Tasting Notes:

The 2022 Sonoma Coast blends fruit from the Petaluma Gap and Russian River Valley, providing both a vibrant, fleshy mouthfeel and an uncompromising balance. Aged in mostly 65% new French oak, this is a luxurious Chardonnay that retains a harmonious integration of bright and rich flavors, including red apple, citrus, baking spices, toasted brioche, buttercream, and wet stone. The mouthfeel is round and complex, with toasted spice notes, marzipan, and melon rounding out the finish.

