

2021 Nine Barrel

Chardonnay

COMMITTED TO SUSTAINABILITY



WEATHER CONDITIONS FOR VINTAGE

The Russian River Valley had an excellent growing season in 2021. A relatively dry winter, resulted in a much lighter crop compared to average. A warm dry summer provided ideal growing and ripening conditions, with the heat arriving in August, helping to drive early ripening in some of our warmer vineyard sites. This vintages conditions helped to create intense aromas and flavors in exceptional fruit, the resulting wines show vibrant aromatics and great concentration of flavor. Our 2021 Russian River Valley Chardonnay harvest began on August 26th.

VINIFICATION COMMENTS

The fruit was hand-picked, whole cluster pressed, settled for 24 hours then racked to barrel for fermentation. 15% of the lot was co-innoculated with a house strain of malolactic bacteria - these barrels are then used to top the remainder of the lot post primary fermentation. Lees stirred 1-2 times per month for added richness and mid-palate weight.

WINEMAKER COMMENTS

NOSE: Baked apple, nectarine, and Jasmine.

PALATE: Flavors of Meyer Lemon, pear, tangerine, and nougat. Followed by a rich textured and concentrated, balanced acidity.

ALC.	РН	ТА	R.S.	APPELL AT ION	AGING	CASES	BOT TLING DATE
14.4%	3.33	5.7 g/L	1.4 g/L	Russian River Valley	100% in French oak, 42% new for 15 months	210	February 1, 2023

WINEMAKER: CRAIG MCALLISTER