

## 2022 RUSSIAN RIVER VALLEY

CHARDONNAY

COMMITTED TO SUSTAINABILITY



## WEATHER CONDITIONS FOR VINTAGE

The Russian River Valley experienced a challenging 2022 growing season. An unseasonably sunny and warm February, prompted early budbreak, leaving vines susceptible to early season frost. Overall Spring and early Summer were trouble free, bringing the heat in late August, accelerating ripening, and bringing on a fast-paced harvest. Yields were lower than average in the Valley, but the fruit has great concentration and flavor in the wines as a result. Our Chardonnay harvest began on August 25th.

## **VINIFICATION COMMENTS**

The fruit is sourced from several vineyards throughout the Russian River Valley. Estate vineyards include Saralees, Kelli Ann, and Piner. Soils are predominantly free draining and low vigor.

## WINEMAKER COMMENTS

NOSE: White peach, lemon zest, and green pear, are followed by subtle hints of toasted hazelnut and spices.

PALATE: Flavors of apple, lemon curd, and pineapple are throughout the palate, while rich flavors of vanilla custard start to shine through. A vibrant and concentrated balance of acidity drives a lingering finish.

ALC. R.S. **APPELLATION** AGING **BOTTLING DATE** РΗ TΑ September  $5^{th}$  , 2023 14.5% 3.51 5.1 g/L 0.5 g/L Russian River Valley 100% French Oak, 27% new for 11 months. Wine is matured in barrel for 9 months

WINEMAKER: CRAIG MCALLISTER

