

## 2021 KELLI ANN VINEYARD

CHARDONNAY

CERTIFIED SUSTAINABLE



## WEATHER CONDITIONS FOR VINTAGE

Sonoma County had an excellent growing season in 2021. A relatively dry winter exacerbated drought conditions and resulted in a much lighter crop compared to average. Spring was relatively cold and peppered with freeze events both pre and post bud break. A warm dry summer provided ideal growing and ripening conditions mostly in the absence of extreme heat spells. The heat did arrive early to mid-August and drove early ripening in the Russian River Valley. Our 2021 Kelli Ann Vineyard Chardonnay harvest began on August 26th.

## VINIFICATION COMMENTS

Grapes are gently whole cluster pressed and juice is fermented in French oak barrels. Lees are stirred to develop texture. Wine undergoes full malolactic fermentation and ages in barrel for 15 months.

## WINEMAKER COMMENTS

NOSE: Pear, Meyer lemon, nectarine, and white floral notes are complemented by hints of brioche

PALATE: Apple and white peach flavors are followed by a rich, concentrated, and vibrant acidic finish

| ALC.  | PH   | TA      | R.S.    | APPELLATION          | AGING                 | CASES | BOTTLING DATE    |
|-------|------|---------|---------|----------------------|-----------------------|-------|------------------|
| 14.5% | 3.42 | 5.8 g/L | 1.2 g/L | Russian River Valley | 100% French oak,      | 1,400 | February 1, 2023 |
|       |      |         |         |                      | 34% New for 15 months |       |                  |

WINEMAKER: CRAIG MCALLISTER

