

BEST OF THE VINE

COMMITTED TO SUSTAINABILITY



WEATHER CONDITIONS FOR VINTAGE

The Sonoma Coast had an excellent growing season in 2021. A relatively dry winter exacerbated drought conditions and resulted in a much lighter crop compared to average. The summer provided ideal growing and ripening conditions mostly in the absence of extreme heat spells. Although a lower yield of Chardonnay was the theme of harvest, intense aromas and flavors shined through this exceptional fruit. The resulting wines show great concentration of flavor. Our 2021 Tidal Break Chardonnay harvest began on September 17th.

VINIFICATION COMMENTS

Tidal Break vineyard sits on a series of hilltops and benches in the far northwest corner of Sonoma County. Cooling breezes from the Pacific Ocean 2-3 miles away moderate peak afternoon temperatures throughout the growing season. Soils are highly prized Goldridge fine sandy loams. These free draining low vigor soils coupled with a maritime climate provide ideal growing conditions for premium wine grapes.

WINEMAKER COMMENTS

NOSE: Meyer lemon and pear

PALATE: Lemon, glazed pineapple, and pear are supported by subtle ginger snap and wet stone.

Mouth filling yet supple, juicy and balanced.

ALC.	PH	TA	R.S.	APPELLATION	AGING	BOTTLING DATE
14.5%	3.37	5.6 g/L	2.2 g/L	Sonoma Coast	Barrel fermented in 100% French Oak, 27% New	August 11th, 2022

WINEMAKER: CRAIG MCALLISTER

