



## 2022 CHARDONNAY SONOMA COUNTY

### Winemaking

Grapes were hand-harvested at night, sorted, destemmed, gently pressed, thoroughly settled, and fermented cold for 30 days; 100% malolactic fermentation.

### Tasting Notes

The 2022 Chardonnay displays a beautifully defined thread of acidity that makes this perfect for food pairing. Barrel fermented in 20% new French oak, it offers up enticing aromas of beeswax, lemon peel and kaffir lime. The palate is vibrant with flavors of Meyer lemon, chamomile honey and fresh croissants. This wine remains crisp through the finish and is easy to enjoy in all seasons. Drink now through 2035.

AVA	Sonoma County
Variety	100% Chardonnay
Harvest Dates	September 3, 2022
Barrel Aging	8 months in 20% new French oak
TA	5.7 g/L
pH	3.55
Alcohol	14.5%
Bottling Date	May 16, 2023
Release Date	January 1, 2024
Cases	803
SRP	\$40