



History

Our popular estate Chardonnay is crafted with a blend of fruit from our warm and cool weather vineyards. The fruit from the warmer La Ribera Vineyard in the Ukiah Valley provides vibrant tropical flavors to the finished wine, while our cooler Anderson Valley fruit provides delicate white stone fruit, a floral component, and subtle minerality.

Winemaking

In 2019, the grapes from “both sides of the hill” ripened on different but complementary schedules. We picked the grapes by hand in the cool morning hours and immediately started our winemaking process. After the grapes were crushed each lot was inoculated separately using a number of carefully-selected yeast strains. With the fermentation underway, we drained the bubbling juice out of the tanks and into our barrel room to finish fermenting and begin the slow maturation process. We stirred and topped the barrels every two weeks through the winter and following spring. This approach adds richness and texture to the wine while letting the fruit character shine. When the wine was ready we blended the separate lots to create harmony from our distinct microclimates.

Tasting Notes

Our 2019 Chardonnay highlights its purity of fruit, balance, and ideal terroir in every glass. Layered aromas and flavors of Bosc pear, white stone fruit, Meyer lemon, and freshly-cut apple are beautifully framed. This well-structured wine is rich on the palate, sustained by its natural acidity and a light touch of toasted oak smoothness. Delightful on its own, it also embraces the company of foods such as lemon pepper chicken, grilled pork loin, simply-prepared dorado, shrimp kebabs, and roasted eggplant.

Appellation: Mendocino

Fermentation: Oak barrels & stainless steel tanks

Maturation: 9 months (10% new oak)

Alcohol: 13.9%

Cases produced: 12,977

Sugar at harvest: 23.1° - 25.2° Brix

Harvest dates: August 29 - September 28

Titrateable acid: 5.6 g/L

pH: 3.3

Cellaring: 2 - 5 years with careful aging