



CHARDONNAY, SINGLE VINEYARD CARNEROS, NAPA VALLEY, 2022

BATCH #126 “Elise”

Batch #126 is dedicated to Elise, a lifelong Chardonnay lover, and also our mom.

This batch was born in a historic Napa Valley vineyard. Crafted in a traditional Burgundian style for the modern Chardonnay enthusiast.

2022 VINTAGE

The growing season started off with very little rain after two consecutive years of historic drought. Frost during flowering season resulted of record low yields. Warm summer led to intensely- flavored, small sized berries.

HARVEST + FERMENTATION

Hand harvested the night of Thursday September 1st from our Carneros vineyard, the grapes made it the crash pad before sunrise. After destemming, we gently pressed the grapes and let natural yeast fermentation take place. 30% of the wine underwent Malo-lactic fermentation in barrels. The rest was fermented in a stainless steel tank under controlled temperature and racked immediately after fermentation finished. The new wine was then transferred to a combination of new and neutral French oak barrels where it rested 14 months until bottling.

TASTING NOTES

Spiced apple, grilled peach and vanilla currently pop on the nose, with hints of buttered popcorn and citrus blossom. Corn on the cob and toasted hazelnut flavors lead the entrance, before it brings out flavors that match the earlier nose. Deeply concentrated on the mid-palate, turning rich and elegant, this wine lingers on and on. For all that, though, it's clean and pure and the balance is flawless. Destined to please Chardonnay fans and make new friends along the way. Decant for an early reward.

- 100 % Unfiltered Chardonnay
- 14 months of aging in French Oak barrels (30% new, 70% neutral)
- Alcohol: 13.8%
- Low Sulfites - 25ppm at bottling

