



2022

CHARDONNAY - NAPA VALLEY
HANDMADE

VINTAGE

The 2022 vintage was warmer and drier than average, culminating in a significant 8-day heat surge in early September with temperatures soaring above 110^oF. The extreme heat forced Brix to rise and we found ourselves in a hurry to bring in all the fruit as quickly as possible.

VINEYARDS & WINEMAKING

Our Handmade Chardonnay is made from fruit from Carneros. This wine shows the clarity and structure typical of this cooler climate site. The juice was fermented with cultured yeast and aged in French and American oak barrels (50% new) for 16 months. Fifty percent malolactic fermentation and monthly bâtonnage brought additional richness and complexity to the palate.

TASTING

Our 2022 Handmade Chardonnay is a great example of what winemakers strive for. This wine is the ideal blend of fruit and creaminess, with intentional depth and brightness. Baked pear, vanilla, baking spice, apple and butterscotch aromas are dashed with a bit of lemon zest. 50% malolactic fermentation adds texture to the wine that is perfectly balanced with peach salinity and a clean finish. Enjoy with sea scallops or Camembert cheese.

STATISTICS

APPELLATION	Napa Valley	ALCOHOL	14.8%
VINEYARD	Carneros Ranch, Block 4	TA	6.7 g/L
COMPOSITION	100% Chardonnay	pH	3.46
AGING	Sur lie aged for 16 months in French and American oak, 50% new	BOTTLING DATE	March 28, 2023
		PRODUCTION	89 cases