

TECHNICAL INFORMATION



2022 CHARDONNAY

ABOUT THE SEASON

The 2023 harvest in Edna Valley, just 9 miles from the Pacific, was shaped by the region's cool coastal influences, ensuring the grapes ripened slowly and steadily. The consistent fog and moderate temperatures allowed for the development of vibrant, nuanced flavors while maintaining fresh acidity. The volcanic elements, combined with calcium-rich sediments from ancient sea beds and estuaries, create a terroir that is ideal for Chardonnay. Limestone blankets the slopes of a south-facing knoll, offering the perfect environment for this grape variety. The result is a wine that beautifully reflects the valley's unique character, balancing bright freshness with depth and complexity.

TASTING NOTE

Our 2022 Chardonnay from Edna Valley is a beautifully structured wine with a rich and complex profile. The vibrant acidity provides a crisp backbone, while the gentle use of French oak adds subtle layers of texture and nuanced aromas. The wine is full-bodied and round, with a smooth mouthfeel and a touch of creaminess from the full malolactic fermentation. It offers a delicate balance of citrus and orchard fruit flavors, complemented by a whisper of oak and minerality that speaks to the unique terroir of Edna Valley. The finish is clean and refined, showcasing the wine's natural depth and elegance.

SINGLE VINEYARD FROM THE "TOLOSA VINEYARD"

PH 3.49

TA 6.2 G/L

ALCOHOL 14.2%

PRIMARY FERMENTATION IN 100% NEW FRENCH OAK BARRELS

TRANSFERRED TO STAINLESS STEEL BARRELS FOR FULL MALOLACTIC

DIRECT PRESS AND FERMENTED IN NEUTRAL BARREL

UNFINED & UNFILTERED

AGED IN BARREL FOR 18 MONTHS