



— DRINK —
AMERICAN
TRADE **VINTAGE** MARK
AUTHENTIC  CALIFORNIA
— *Chardonnay* —
SONOMA COUNTY
2020

2020 VINTAGE

The 2020 growing conditions were ideal at the beginning of the year. Mild temperatures led to evenly developed clusters and an early budbreak was followed by a warm to hot summer. Low winter rains resulted in smaller berries with concentrated flavors. Harvest was in early August and all things pointed to normal yields and exceptional fruit quality.

WINEMAKER'S NOTES

Sonoma County has the most diverse growing region in the world with 18 appellations, each with its own unique climate and geography. The contrasting climates brought together ripe fruit flavors of the warm Dry Creek region with structured acidity and minerality from the cool Carneros region. The result is a Chardonnay crafted with ingenuity and Northern California, Hwy 1 grapes. Aged for 12 months in American Oak.

TASTING NOTES

This Chardonnay is brightly balanced, due to Sonoma County warm days and cool nights that yield perfectly ripened grapes. Fresh aromatic notes of honeydew melon and orange blossoms greet the nose. The palate is full-bodied, yet crisp with acidity, showing flavors of Gravenstein apple, pear and white peach. The refreshing, elegant finish lingers with soft tannins and mellow notes of ripe stone fruit.

TECHNICAL NOTES

VARIETALS: 100% Chardonnay

APPELLATION: Sonoma County: 48% Carneros,
48% Dry Creek, 4% Russian River

ALCOHOL: 14.5%

PH: 3.57

TA: 5.0 g/L