



## 2021 Family Classic Chardonnay



### TECHNICAL NOTES

**Appellation:** North Coast

**Alcohol:** 13.5% by vol.

**pH:** 3.45

**TA:** 5.8 g/L

### ABOUT THE VINTAGE

2021 was a smooth and uneventful harvest season. June started out warm, followed by a cool and foggy July and August that slowed ripening and caused nice retention of acidity. Even ripening, with no extreme heat events, made for ideal growing conditions. Sparse winter rains resulted in an early budbreak, evenly developed clusters, and smaller berries packed full of flavor. Overall, the fruit was exceptional, making it another amazing year for quality.

### IN THE VINEYARDS

This is an exquisitely balanced and crisp Chardonnay primarily fermented in stainless steel tanks and only a very small amount of oak, providing a nice alternative to the heavier oaked Chardonnays. It also underwent a partial malolactic fermentation which develops a gentle creaminess but also retains some acidity for freshness.

### WINE PROFILE

This Family Classic Chardonnay opens with citrus aromas accented by floral notes. With a crisp mouthfeel, this wine displays nicely balanced acidity with flavors of lemon zest and honeysuckle with a touch of brioche. The finish is delightful and refreshing.