



2019 Sonoma Coast Chardonnay

APPELLATION

Sonoma Coast

VINEYARD

Monroe Vineyard

ALCOHOL

13.1%

pH/TITRATABLE ACIDITY

3.41 /6.74 g/l

Residual Sugar

>0.1 g/L

WINEMAKING

Whole cluster pressed, fermented and aged in neutral oak barrels

WINEMAKER

Garry Brooks

CASES PRODUCED

120

**THE VINEYARDS AND VINTAGE**

The 2019 Chardonnay comes from Monroe Vineyard, a small backyard vineyard just south of Sebastopol. It has less than an acre planted. It has sandy, gold ridge soil and sits on a gentle east-facing slope. This site reaches moderate afternoon temperatures, but cools down quickly in the evening thanks to wind and fog that make their way from the Pacific through the Petaluma Gap.

The 2019 vintage was a great balance between generous crop levels and high quality. After a wet winter and moderate weather throughout the spring and summer, harvest time was a continuation of the mild weather, which allowed the grapes to slowly ripen. The wines from 2019 feature brilliant natural acidity and beautiful, concentrated flavors.

WINEMAKING

The grapes were hand harvested and delivered to the winery on October 11th. The grapes were whole cluster pressed and settled overnight. The juice was fermented in neutral oak barrels and fermented with two strains of yeast—one to enhance mouthfeel and structure and another to encourage floral aromas. The Chardonnay slowly fermented over two weeks and then fully completed malolactic fermentation. The wine was aged in neutral oak barrels for 18 months.

THE WINE

Our 2019 Sonoma Coast Chardonnay has an alluring aroma of baked apples and brioche. On the palate, it begins with savory baked apple, tangerine, and tropical notes transitioning to butterscotch and beurre blanc on the finish. The buttery flavors are reminiscent of our 17 Chardonnay with the smooth, round mouth feel of the 2018 Chardonnay. It was fermented in neutral oak barrels to give it the roundness and silky mouthfeel you expect in a Chardonnay, without the toasty, oaky flavors.