

2021 · CHARDONNAY FORT ROSS VINEYARD

TASTING NOTES

Aromatics offer delicate notes of ripe pear, meyer lemon, and a touch of saline. Vibrant acidity and refreshing minerality reflect this wines' cool climate origin. While the palate displays vibrant green apple, zesty citrus and hints of white flowers that make up the harmonious and complex expression of this unique Chardonnay.

VINEYARDS

A renowned beauty of the long Sonoma Coast, Fort Ross Vineyard is a gem nestled high in the hills, met by the cloud line while still stealing glimpses of the Pacifc ocean from vineyard rows. Vines of this unique terroir produce wines that embody the essence of the rugged Sonoma Coast. With a perfect blend of altitude, ocean influence, and passionate craftsmanship, every bottle tells a story of natural harmony.

WINEMAKING

In the cellar, this crisp fruit was complimented by 25%New French oak, aged for 19 months after barrel fermentation.

WINEMAKERS: Matt Sands, Philippe Melka VARIETAL: 100% Chardonnay CLONE: Hyde. HARVESTED: September 8th, 2021. BOTTLED: April 2023 CASE PRODUCTION: 102 cases. ALCOHOL: 14% AVA: Fort Ross-Seaview. VINEYARD: Fort Ross Vineyard.



"This full-bodied wine feels warm and quietly powerful on the palate, offering lots of butter, poached pear and toasted oak flavors. It is robust enough to pour with fried chicken, grilled fish and beef steak."

Jim Gordon

