

2022 CHARDONNAY

DeBenedetti Vineyard, Russian River Valley



VINTAGE NOTES

2022 was a warm but beautiful vintage. We had a very dry and warm winter from 2021 to 2022 which meant early budbreak and bloom in our Chardonnay vineyards. A late season frost in April cut down an already low crop. However, all these factors intensified flavors in our Chardonnay and gave layers of depth and concentration to the final wine.

WINEMAKER NOTES

Our DeBenedetti Vineyard Chardonnay comes from a warmer pocket of the Russian River Valley. It sits only a few hundred yards from the river itself on gravelly riverbed soil. The vines are about 30 years old. These grapes are hand harvested in the early morning hours and brought to the winery still cold. We whole cluster press these grapes and the juice goes directly to a mix of new and used French oak barrels. After an indigenous yeast fermentation and malolactic fermentation, the wine is kept on lees for about 9 months before going to bottle.

TASTING NOTES

Reminiscent of Burgundian Chardonnay, aromas of tropical fruit and soft minerality take over the nose. On the palate, vibrant ruby grapefruit, succulent dry creek peaches, and enticing Cara cara orange mingle with dried apricot. This wine is well-balanced, elegant, and silky smooth.

100% Chardonnay

Cases Produced | 303

Alcohol | 14.3%

Oak Profile | Oak Profile: 15% new French oak, 85% neutral French oak barrels, aged 9 months in barrel on lees.

