

2021 CHARDONNAY

DeBenedetti Vineyard, Russian River Valley

VINTAGE NOTES

2021 was a beautiful vintage. With very low rainfall, we entered into the growing season about 2 weeks earlier than normal. Summer was warm but even. Our crop size was very low but quality and concentration were very high this vintage and you can taste that in the wines.

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

Almond blossom, Meyer lemon, crisp white peach, lemon oil, some wet slate minerality, great acidity to finish and super well balanced. The palate is bright and pretty with citrus notes and round, rich mouthfeel.

100% Chardonnay

Cases Produced | 294

Alcohol | 14.3%

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

