

# 2022 CHARDONNAY

## *Ghianda Rose Vineyard, Mendocino*

### 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 Ghianda Rose Vineyard Chardonnay was handpicked in the early morning hours and put straight into the press. We pressed directly to a combination of neutral oak barrels and a concrete egg. Fermentation was with native yeast from the vineyard and took about 4 weeks to complete. This wine only went through a small amount of malolactic fermentation in-order to preserve the freshness and acidity of the wine.

### TASTING NOTES

Our 2022 Ghianda Rose Chardonnay has aromas of honeyed apricot, almond blossoms, honeysuckle, ripe white peach, and lemon verbena. The palate is filled with stone fruit notes on the front with hints of roasted hazelnuts, and white blossoms. The mid palate is filled with tropical and citrus notes of Meyer lemon and passion fruit. The finish is just stunning on this wine with layers of white rocks and minerality and a great acidity pulling it all together. This wine is delicious and ready to drink now but will also continue to age well.

100% Chardonnay

Cases Produced | 605

Alcohol | 13.50%

Oak Profile | Four months: 20% concrete egg, 80% neutral French oak barrels.

