



THE FACTS

Varietal Composition:

100% Chardonnay

Appellation: Paso Robles

Finished Alcohol: 14.0%

Residual Sugar(G/F): 0.10 g/100ml

Total Acid: 0.68 g/100ml

pH: 3.65

Bottling Date: March 15, 2023

Release Date: April 1, 2023

Total Production: 784 Cases

THE VINEYARD

2022 was by far the most EXTREME growing season seen in the Paso Robles AVA in the last 10 years! Heat records were broken for pretty much the entire month of August and over half of September. As a result, this Chardonnay has a heightened taste of pear, pineapple and apple. Also, the heat speeds up harvest, we picked this Chardonnay almost 3 weeks earlier than the 2021 Chardonnay. This east side Paso Robles vineyard is very picturesque with rolling hills, oak trees scattered around the vineyard and features many elevation changes. The vineyard soil is a mix of clay-loam and rocky section. The grapes were harvested at a perfect 25.0 BRIX and brought to the winery for immediate whole berry pressing.

THE WINEMAKING

Chardonnay is a lot of fun to make! First off, it's a fast fermenter, so temperature control is a key to success. The grapes are first whole berry pressed and we limit our pressing to 1.5 bars. Pressing just enough to release the juice but not hard enough to break any seeds. We ferment the juice at a chilling 48-52 degrees and monitor it day and night. The yeast is fed three times during the fermentation process by adding alpha aminos and vitamins that keep the yeast strong and healthy until the end. The wine was fermented and aged in a stainless-steel tank, fashioning it to be the freshest tasting Chardonnay possible. The wine was bottled in early March 2023, when the wine was still young, vibrant and fresh. This wine is best enjoyed during 2023 through 2024.

THE TASTE

Chardonnay still reigns supreme in California as "The Queen" of whites. It's a versatile wine, with dependable flavors and textures. Grown in the Paso Robles AVA, our Chardonnay is rich and aromatic, led by classic taste of papaya and pineapple. Our 2022 vintage is a great example of an un-oaked, all stainless-steel Chardonnay. 2022 saw one of the lightest crops of the decade, we only produced 784 cases, and this wine will sell out fast! The flavors are dominated by ripe pear, crisp apple and Meyer lemon. Nothing pairs better with our Chardonnay than grilled vegetables and seasoned chicken or a fresh meaty halibut dinner.

- Paul W. Frankel (Winemaker)