



ESTATE GROWN

2021 CHARDONNAY

Deep beneath the earth, the decades-long story of this Chardonnay takes shape. Roots stretch far and wide, buffering against drought, rain, and occasional cold. In this hot and dry valley, the knotted trunks and twisted arms faithfully deliver exceptional consistency and quality fruit vintage after vintage.

An extremely dry, warm start to the year with a cool and wet spell in early June. Unprecedented midsummer heat leading to the earliest start of harvest on record and the highest number of growing degree days on record.

TASTING NOTES

Lime, lemon, mineral, and peach on the nose with fresh acidity and a round, weighty palate. Lovely long finish.

HARVEST DATE	September 8 - 19, 2021		
BLEND	100% Chardonnay		
FERMENTATION	100% wild in mixture of 225L, 500L and 2250L French oak		
CELLARING	Optimal until 2025		
ALCOHOL	13.0%	TA	7.2 g/l
RESIDUAL SUGAR	0.76 g/l		

