

Composition: 100% Chardonnay clone 76 - Rochioli Vineyard.

Appellation: 100% Russian River Valley, Sonoma County

Processing: Uninoculated barrel fermentation.

Ageing: 11 months in French Oak

barrels, 45% New

Analysis: Alcohol 14.2 % TA 6.95 g/L pH 3.40

Production: 120 Cases



2020 Chardonnay RUSSIAN RIVER VALLEY ROCHIOLI VINEYARD

Some wines live in a winemaker's head for years or decades before they are born. This is one of those wines. I fell in love with Chardonnay in California first, then in France and then again while making still and sparkling wines in the Russian River Valley. I always thought that if one could combine some of the racy acidity and minerality found in wines from Mersault with some of the lushness of a balanced vintage from California, one could produce a wine that is both pleasing at release but more so, would have the potential to age gracefully.

There are many phenomenal sites to grow great Chardonnay within the Russian River Valley appellation, but it is rare to have all the elements needed to produce an exceptional wine come together at the same time. I feel privileged to have Joe and Tom Rochioli trust me with this fruit from their vineyard.

The 2020 growing season was marked by the Covid -19 pandemic, another drought year and another fire season; luckily, we don't shy away from a challenge. Grapes were whole-cluster pressed and the juice was drawn into French-oak barrels for fermentation and ageing. We stirred the lees every month through winter (a practice called "Batonage") and let the wine pretty much make itself for the rest of the way. The wine was bottled unfined and unfiltered just as the 2021 harvest began and was allowed to age further in the bottle before release.

Cheers.

Owner / Winemaker