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## 2019 CHARDONNAY

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### TASTING NOTES:

Our 2019 Chardonnay is a well-balanced, dry, medium acidic, smooth rounded tannins, medium-bodied wine, representing the specific terroir of the Elieo Vineyard in the low levels of Russian River. The aromatics of our Chardonnay consist of tropical fruits, lemon, cloves, green apple, and creme brulee. The taste buds experience guava, starfruit, lime zest, and cinnamon. The wine pairs well with pork tenderloin, mushroom tarts, crab cakes, and binging on your favorite thriller tv show.

**VINEYARD**  
ELIEO VINEYARD

**AVA**  
RUSSIAN RIVER

**PICK DATE**  
9/24/2019

**BOTTLE DATE**  
8/24/2020

**RELEASE DATE**  
05/02/2022

**BRIX**  
23.9

**PH**  
3.56

**CASES PRODUCED**  
124

**ALCOHOL**  
13.3

### WINEMAKING NOTES:

The Chardonnay was handpicked in the late-night hours of September 24th at the Elieo Vineyard in the Russian River. Trucking the grapes back to the winery, we pressed them whole cluster in a gentle cycle to not damage any of the skins. The juice settled in a tank for 3 days before being distributed to 9 French Oak barrels. A different yeast was added to every third barrel. A slow fermentation followed by malolactic fermentation. After malo was complete, the juice was condensed to fill the top 5 barrels. Once a week, the lees were stirred to give the wine more richness, until early July, when we racked the wine off the lees and blended the wines from the barrels. The blended Chardonnay stayed in a cool stainless steel tank until we bottled it on August 24th.