



ABOUT THE VINEYARD...

Our Chardonnay owes its style, depth, and structure to intensely flavored, low yielding, heirloom clones grown at the Toyon Farm on the Napa side of Carneros. This was a collaborative and custom planting building on a relationship with Toyon Farm dating all the way back to 1998. The vines have fully developed and elevated to the status of vineyard designate from the rows planted in the Center Block. The origin of these cuttings are reputed to have origins tracing to Paul Masson who imported them from Burgundy in the early 1940's, from Louis Latour's renowned Corton Charlemagne vineyard. These selections are often referred to as "Old Wente" denoting the sourced mother block in the 1960s.

ABOUT THE VINTAGE...

The 2022 growing season follows on the superb 2021 season. An early season cold spell and inclement weather during bloom led to low crop levels. While warmer conditions have prevailed in other areas, the coastal areas of California continue to benefit from the maritime influence and moderating influence that it brings. Just as the grapes were approaching ripeness, a late August heat spell brought the grapes in with nice acidity, concentration and balance.

ABOUT THE WINE...

We aspire to guide our Chardonnay toward a layered, complex, and expressive style that develops gracefully in the bottle and shows enticing minerality, vivacious fruit, length and structure. We pressed the grapes as whole clusters, settled and fermented entirely in French oak from four different coopers, chosen for their unique synergies and complementing the lush fruit on the palate. One third of the barrels were new. We use a variety of yeasts, including native strains, with fermentation proceeding evenly and slowly - averaging a cool 55°F. The wine was aged on its yeast lees, which were stirred through the spring. 377 cases produced.

TASTING NOTES...

Enticing aromas of citrus zest, stone fruit and hints of ripe apple. It is at once textured and concentrated on the palate while retaining its liveliness with refreshing acidity. The flavors build through a crescendo with accents of honeydew, lime, Meyer lemon and crème brûlée balanced by a creamy palate. The lingering finish is framed by mouthwatering minerality as the complex fruit reverberates on the palate.