

2022 ANDER JON VALLEY CHARDONNAY

VINTAGE:

Our Anderson Valley Chardonnay is a blend from sites that represent distinct terroir within the valley. The result is a fresh, vibrant and bright Chardonnay from the other end of the wine spectrum that compliments our opulent Olivet Lane bottling. The wine



opens with aromatics that include Granny Smith apples, white peach, apricot, candied ginger and gardenias. The palate is pretty on entry, with bright, mouthwatering acidity. The rich finish features hazelnut, some salinity and a touch of white pepper. — Winemaker Heidi von der Mehden

WINEMAKING:

- Harvest Dates: 9/22 9/23/22
- Chardonnay grapes were handpicked and hand sorted in the field and at the winery
- 100% whole cluster pressed
- 100% barrel fermented
- Aged 10 months 31% New French Oak
- Clones: 76 and 95
- Bottled August 2023

WINE COMPOSITION AT BOTTLING:

pH: 3.41 | TA: 5.11 g/L | Alc:13.0%

PRODUCTION:

100% Chardonnay 680 hand-crafted 9L cases Release Date: May 2024 SRP: \$45