

2021 SINGLE VINEYARD CARNEROS CHARDONNAY

INTRODUCTION

Our Carneros Chardonnay comes from several blocks on the Donum Ranch planted in 2013 and 2016 to a variety of Chardonnay clones. Primarily fermented in French oak using native yeast, with a small percentage in concrete, we strive for an elegant, balanced style of Chardonnay. As with our Pinot Noir, we farm the Chardonnay just as precisely and to the same low yields. We avoid stirring in order to preserve freshness, and the finished wine ages on the lees for 16 months without being disturbed, which builds texture and complexity.

WINEMAKER NOTES

Light straw to gold in color, the Carneros Chardonnay opens with classic aromas of lemon, apple and lime, with an intriguing hint of cinnamon. The palate is mineral focused, with peach and Asian pear joined by white pepper. Crisp and intense, the finish leaves a lingering spice note held together with elegant acidity. Drink from 2023-2029.



