



# 2022 Unoaked Chardonnay

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**Harvest Dates:** October 18th - 19th, 2022 | **Alcohol label %:** 12.0 | **pH:** 3.55 |  
**Acidity (TA):** 5.4 | **Residual Sugar (g/L):** 0.01

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## Growing Conditions

A cool spring left briskly as temperatures soared into summer. Optimally timed long sunny days with cool nights enhanced ripening and presented fruit characters with floral bouquets, fresh orchard fruits, and balanced acidity.

## Harvest

October was met with harsh weather and brought windstorms, hail and snow through mid October. Finally, our harvest window had arrived as the weather cleared and skies opened up. We were given some comfortable warm days to finish the harvest and extra time for vines to shut down properly as the weather eased along a perfect fall weather curve.

## Winemaking

100% Steel

## Palate

Notes of striking citrus and tantalizing tropical fruit. The palette is generous with limoncello, wet stone, and subtle tangerine, leading into a clean long finish.

## Food Pairing

Oysters on the Half Shell with a Yuzu Mignonette or Fennel and Orange Salad with Olive Oil & Sea Salt