



# 2021 Chardonnay Barrel Fermented

**Harvest Dates:** October 7th - 8th, 2021 | **Alcohol label %:** 12.0 | **pH:** 3.4 | **Acidity (TA):** 7.3 | **Residual Sugar (g/L):** 0.0

## Growing Conditions

The 2021 growing season began with frequent rainfall, leading to rapid canopy growth across the farm. The fast-established leaf presence proved crucial, as continued precipitation and cloud cover in summer put a greater level of importance on the solar energy collected in spring. The fall brought enough sunlight and respite from the rain that harvest brought in fruit with a compelling balance of sugar and acid levels. Wines from this vintage will feature a strong backbone of acidity with fragrant aromas and nuanced layers.

## Winemaking

Barrel fermented & aged in American Oak

## Aging

Fermented and aged in American oak barrels of varied ages and cooperage. On lees 8 months.

## Bottling

September 13, 2022; Cork

## Nose

A rich & stylish Chardonnay with a buttery aroma, robust pear and ripe melon flavors with a lasting finish.

## Food Pairing

The weighty mouthfeel pairs well with savory poultry, pasta or roasted vegetable dishes.

