

2022

CHARDONNAY, EDNA VALLEY

EDNA VALLEY

291 Cases | Bottled March 30, 2023

Suggested Retail: \$32

VINEYARD

The Edna Valley is located on the South Central Coast of California next to the town of San Luis Obispo and roughly five miles from the Pacific Ocean. The valley spans in a northwest-southeast orientation, open to the Pacific to the West. It lies in Southern California at 34 degrees latitude and receives an abundance of light from a “directly overhead” sun. The climate is strongly influenced by the regular summertime afternoon sea breeze, coming from the Pacific. This is a unique climate of cool air temperature and intense sunlight.

VINTAGE

The California drought continued with the 2022 vintage as we received only 12 inches of rain during the winter preceding the growing season. On top of that we’ve had similar low rainfall seasons during the two previous winters. Budbreak occurred mid-March, which is normal, and we had a cool windy early spring. In general, 2022 was a cool growing season with no heat spikes of note. One or two days in April and June with peak temperatures in the low 90s. Temperatures in July and August reach highs in the upper 70s to low 80s. Degree day totals for 2022 were 2582 or a cool low Region II, with foggy mornings followed by sunny afternoons. This Chardonnay was harvested several days after an early-September eight-day heat spell.

WINEMAKING

Classic Burgundian winemaking methods were used in making this wine; barrel fermentation, malolactic fermentation, *lies* stirring, and *sur lie* aging for nine months in French oak barrels.

Vineyard:

Greengate (65%), Davenport Creek (16%), Orcutt Road Ranch (11%), Bee Sweet (8%)

Harvest:

Harvested by hand on September 12, 13, 26, and October 11, 2022.

Fermentation:

100% barrel fermented and 100% malolactic fermentation.

Aging:

17% new *Tonnellerie Sirugue* French oak barrels, 83% one to three times filled French oak barrels.

Alcohol:	pH:	T.A.:
13.8%	3.32	6.04g/L



TASTING NOTES

Pale straw color. The aromas are uplifting and expressive showing fresh cut apple, pineapple, and brioche. The mouth has impeccable balance with a rich midpalate, just enough acidity for brightness, lingering flavors of nutmeg spiciness and apple orchard fruit notes, a hint of toastiness from the oak, and a long lingering finish.