

ATELIER

2021
RUSSIAN RIVER VALLEY
CHARDONNAY

SOURCING

Our pursuit of delicate and distinctive sustainably farmed Chardonnay fruit led us to the Middle Reach neighborhood of the Russian River Valley. The site that captured our fascination is a bed of Yolo grey clay over blue loam with a profoundly deep gravel base. This is planted to approximately even percentages of Clone 4 (still on AXR-1 rootstock) and Clone 17 (Robert Young clone) grafted to 101-14 rootstock. Both blocks are trained to a Lyre system which allows for improved leaf exposure to sunlight in this area known for daily fog cover, this system also provides excellent distribution of fruit.

WINE MAKER NOTES

Fruit was hand harvested in the early morning and delivered whole cluster, direct-to the press at first light. Only free run juice was captured to produce this wine and the clones were fermented separately, each with a different yeast strain selected to enhance the flavor profile of the fruit. 100% barrel fermented in French oak, we favor second fill barrels to minimize oak overtones. We prize the barrels most for their fermentation contribution of mouthfeel as well as the surface area of sur lie aging they provide.

Aged for 11 months in barrel with frequent lees stirring for the first 6 months and occasional lees stirring thereafter to fine-tune the texture. The final blend was assembled in late summer and gently fined for brilliance of color and clarity prior to being bottled.

TASTING NOTES

Pale gold color with a green hue, this Chardonnay opens with a nose of Bartlett pear, honeydew melon, and almond paste. The streamlined palate is elegant with flavors of apple, lemon curd, nougat, honeycomb, and sea salt with the finish revealing balanced creaminess and a minerality indicative and prized as a nod to the soil of its origin. **8,280 bottles were produced.**

TECHNICAL

100% CHARDONNAY
Alc: 13.5% • pH: 3.39 • TA: 6.9 g/L • R.S.: 1.8 g/L

