

## 2019 SONOMA BENCH CHARDONNAY

**TASTING NOTES:** Rich golden in color. Balanced oak and toast aromas transform into layers of vanilla and brioche amid pear and apple. A luscious wine on the palate; flavors progress with lime citrus, white peach and lemon curd. Texture is silky and rich with just enough firm acidity to achieve a balanced wine whose flavors linger on the palate. Enjoy now or cellar for 2 years.

### WINE FACTS:

**Vineyards:** Fruit picked from our favorite blocks in the Russian River Valley. The soils are uplifted marine sedimentary sandstone and alluvial deposits. Aged in French oak for 10 months

- **Harvest:** Mid to late September 2019
- **Winemaking:** Careful hand sorting and whole cluster pressing. Fermentation with indigenous, native yeasts accompanied by regular *battonage* until the completion of the malolactic fermentation in the Spring of 2020.
- **Cooperage and Aging:** 25% new barrels; 100% French Oak  
Total time in barrel: 10 months
- **Bottling:** October 2020 1,250 cases produced.
- **Final bottling technical information:**
  - ❑ pH: 3.76
  - ❑ TA: 0.62g/100 ml
  - ❑ Alcohol: 14.5 %
- **Release date:** Fall 2020