



ABOUT THE VINEYARD...

Our Chardonnay owes its style, depth, and structure to intensely flavored, low yielding, heirloom clones grown at the Toyon Farm on the Napa side of Carneros. We hand-selected the cuttings ourselves, from older vineyards in the Carneros area. These cuttings are reputed to have origins tracing to Paul Masson who imported them from Burgundy in the early 1940's, from Louis Latour's renowned Corton Charlemagne vineyard. These selections are often referred to as "Old Wente" denoting the sourced mother block in the 1960s.

ABOUT THE VINTAGE...

The 2019 growing season provided the third year in a row of generous and well timed winter moisture. The result was very nice growth with well balanced vines free of excess stress. This is what we are always after, a happy vine dedicated to its fruit results in the most flavorful wine in general. The vintage was cool and steady with adequate warmth in the season to produce ripe flavored fruit with bright acidity and exceptional structure. We consider the 2019 vintage to be an exceptional one with all the makings of wines to be enjoyed at release as well as over the long term. If there was any downside, the crop was on the lower side of yield.

ABOUT THE WINE...

We aspire to guide our Chardonnay toward a layered, complex, and expressive style that develops gracefully in the bottle and shows enticing minerality, vivacious fruit, length and structure. For us, the watchword is balance. We pressed the grapes as whole clusters, settled and fermented entirely in French oak from four different coopers, chosen for their unique synergies and complementing the lush fruit on the palate. One third of the barrels were new. We use a variety of yeasts, including native strains, with fermentation proceeding evenly and slowly - averaging a cool 55°F. The wine was aged on its yeast lees, which were stirred weekly through the spring. 535 cases produced.

TASTING NOTES...

Rich flavors of ripe apple and honeydew melon greet delicate perfume notes of freesia and citrus blossom. Brighter notes of lime and Meyer lemon match the refreshing acidity of this wine, balanced by a creamy palate and leading to a finish that continues to lengthen as the wine opens up. The lingering finish is framed by mouthwatering minerality as the complex fruit reverberates on the palate.

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