

AROMA

kumquat, crushed chalk, jasmine flower

FLAVOR

lemonheads, green pear, Thai basil

FOOD PAIRINGS

Croque Monsieur, lobster roll, Baja-style fish tacos

VINIFICATION

The fruit was hand-harvested, destemmed, and the berries broken before being pressed. The majority of the juice was fermented in stainless steel tanks, and the balance in neutral oak puncheons, where they remained (with no battonage) for 6 months before racking. A gentle cross-flow filtration was performed prior to bottling.

SITE

A selection of complementary Sonoma County vineyards compose this wine. While each site is distinct, they share a common commitment to sustainable horticulture and strident farming. Our intention for this wine is to express the unique character of this region. Warm days and cool nights, tempered by consistent oceanic fog, yield nuanced Chardonnays balanced by brisk acidity.

NOTES

All of the unhinged hyperbole about the 2021 vintage may be justified. A second year of extreme drought in California set the table for a record-small crop and put the vines into high stress mode. The intelligent plants, struggling in soil devoid of any moisture, responded by setting very few clusters in the Spring. The clusters that made it were miniaturized, doll-house, baby clusters. Growers were not pleased. Winemakers were though. As is the case in Burgundy, Piedmont, or in California—the truly extraordinary vintages of the last 50-years have been those with small crops. The tiny yields made for immensely concentrated juice, packed with flavor, acidity, and buttressed by the low pH seen in extreme drought years. This 2021 SoCo showcases the three perennial RRV vineyards farmed by John Balletto, and was enhanced by the addition of a choice Old Wente vineyard in the Alexander Valley. As we have done in recent years, we declassified a few barrels of top tier Chardonnay into the big SoCo tank. The result? Sonoma Blanc!

DETAILS

Vineyards: Occidental, Burnside Rd	pH: 3.27
Piner, Garden Creek	Brix: 22.5°
Appellations: Sonoma County	Total acidity: 6.4 g/l
County: Sonoma	Residual sugar: 0.1 g/l
Winemaker: Drew Huffine	Alcohol: 13.0%
Production: 4341 cases	Yield: 3-5 T/acre
Anticipated maturity: 2023-2026	Clones: Clone 4, Old Wente, Clone 96, Clone 95
	Harvest date: Aug 26, Sept 6, 15, 25
	Bottling date: May 3-4

