

RELEASED SPRING/SUMMER 2023

# RESERVE CHARDONNAY 2021

100% Chardonnay

Mendocino County · 105 Cases (Two Puncheons)



## MARTHA'S NOTE

Like many wine lovers, great Chardonnay always has a place at our table. While Chardonnay is particularly versatile and can be made into many different expressions, our favorites have a distinctive restraint and subtle elegance. More is certainly less. Vineyard site selection and harvest date are critical of course, but we find much of the balance occurs during 'élevage,' or how the wine is raised. Long and cool fermentations in larger puncheons (roughly twice the volume of a typical barrel), helps preserve the delicate aromas, and due to the greater ratio of wine to oxygen in larger 500L barrels, the wine is much more transparent — showcasing the concentrated yet lively beauty of dry-farmed Chardonnay grown next to the California bay laurels and pear trees that surround Dicesare Vineyard's

## AT BOTTLING

(February 2023): 12.5% alc/vol · Free SO<sub>2</sub> 9 mg/L,  
Total SO<sub>2</sub> 37 mg/L

## TASTING NOTE

Chardonnay will forever have a place in the California canon. We produced just two 500L Stockinger puncheons for our Community Supported Wine Club members. Consider this our mushroom & mineral-scented love letter to Mendocino.

## VINEYARD

Dicesare Vineyard, Redwood Valley, Mendocino County; dry-farmed (non-irrigated), certified organic vineyard; gravelly loam soils.

## VINIFICATION

Direct-to-press Chardonnay was first settled overnight and then racked off gross juice lees to ferment and age on fine lees in two new 500L Stockinger puncheons for 18 months. Unfined. Unfiltered. Sediment expected.

*Martha Stoumen*



All of our wines are fermented with native yeast and bacteria, are vegan, and have no additions beyond minimal effective sulfites for some wines, as listed.