



2022 Chardonnay

Home Ranch

Clarksburg CA

11.9 % ABV

Vineyard notes

This Chardonnay comes from a sixth generation Dutch family farm with a green thumb for whatever crop that has historically been in demand. Appropriately named “The Home Ranch”, this ranch has been the literal home for the family as they established roots in the area.

Freshness is key for us on this wine, so nailing the correct pick date is crucial. Hot days towards the end of the season had this fruit coming in by early August. Rich alluvial soils and balanced crop loads lead to happy vines that produce a bright and fresh style of Chardonnay.

Cellar notes

The fruit was foot-tread, then pressed lightly and allowed to cold settled over 2 days. After which the juice was fed into neutral Burgundy barrels where it slowly began fermentation once the indigenous yeast set in to do their thing. The wine was then racked off of its lees and returned to the same barrels and allowed to rest for one year. Stirring occurred weekly through the first two months after a slow, steady and healthy fermentation. Rich alluvial soils and balanced crop loads lead to happy vines that produce a bright and fresh style of Chardonnay.

Tasting Notes

A balanced, easy sipper, this wine offers notes of lemon-lime citrus, chamomile blossom, pollen, struck match, flint and hay.

Vegan Friendly

Sustainable, family owned vineyard source
No fining, filtration or additives aside minimal sulfur before bottling

Carbon Conscious glass and labels used
Total sulfur < 75 ppm

