

2021 Three Sisters Vineyard Chardonnay

WINEMAKER NOTES

Subdued and nuanced, the Three Sisters Vineyard on the true coast, is typified with meadowy notes with woodsy undertones. Aromatics of yellow apple and pear belie the savory elements. Owing to the elevation and the struggle on the coast, the wine showcases outstanding structure with saline-like elements along with crushed rocks and minerals. This unique terroir delivers something completely different and special.

HARVEST 2021

The 2021 growing season experienced only about 14 inches of rain, challenging the plants from the outset of the year. Late winter and early spring were cold and dry, bringing some uneven growth and stress to the plants. The canopies were a little smaller than average going into the flowering, however the weather was ideal and mild. Flowering determines quality and quantity, so it is the most important time. The 2021 season yielded an average to slightly below average crop size with outstanding quality. Largely, the growing season saw mild temperatures but with several scattered heat events. 2021 thankfully saw the return of the fog, which saved the vintage by keeping the nighttime temperatures cool, refreshing the plants, and keeping them hydrated under severe conditions. Due to the changing climate, fog intrusion has been minimal the last few vintages. The 2021 season finished up around the historical average for temperatures. Despite the inauspicious start to the year, the wines showcase terrific verve, character, and site specificity.

TECHNICAL NOTES

Barrel Description: 38% new, 25% 1 yr., 25% 2 yr., 12% 3+ yr. Barrel Aged: 16 months pH: 3.71 TA: 0.49g/100mL Alc: 14.2% Released Fall 2023 \$65

