



2022 Olivet Vineyard Chardonnay

WINEMAKER COMMENTS

Hints of yellow apple and pear are evident at first nosing. With aeration, notes of fresh herbs and tangerine peel emerge to round out the aromatics. Weighty on the entry, the wine expands on the palate with a great structure of Meyer lemon skin and flavors of yellow pear and apple. The acidity is seamlessly integrated into the texture giving way to a round and rich mouthfeel.

HARVEST 2022

The 2022 growing season experienced epic drought conditions, with the first half of the calendar year being one of the driest on record. Most of the rainfall came in November and December, saturating the soil, and setting the stage for the early part of the year. With a full soil moisture profile and moderate temperatures in the early spring, bud break started around historical average. Many frost nights ensued, which impacted early season growth and slowed down shoot elongation, creating some unevenness. The cool period in and around flowering further prolonged the flowering cycle and created a wide degree of variability. The unsettled weather in general ranged from cool temperatures to occasional rain showers to a freak hailstorm in early May. The remainder of the season was thankfully moderate, and harvest started on historical average in early August. The key to success in 2022 was the selective thinning of shoots and fruit to reduce the variation, tightening the window of ripening. Due to the complexities of the growing season, the wines show excellent structure and verve, with typical site specificity, and all in all a terrific vintage with aging potential.

TECHNICAL NOTES

Barrel Description: 33% new, 17% 1yr., 33% 2 yr., 17% 3+ yr.

Barrel Aged: 13 months

pH: 3.40

TA: 0.60g/100mL

Alc: 14.5%

Released 2024

\$68

