

## 2021 CHARDONNAY Platt Vineyard

APPELLATION West Sonoma Coast HARVEST September 28th, 2021

pH 3.23 TA 6.99 ABV 13% CASES 143

BARREL REGIMEN Aged in French Oak Barrels, LT Atelier & Millard, 38% New

RELEASE DATE September 2023

## VINTAGE NOTES

The spring of 2021 was an extremely dry. There was very little rain that winter and we moved back into serious drought conditions by early spring. On 4/19/2021 the water from Lake Mendocino was shut off at our Redwood Valley Grape Ranch. No water at all was made available for Agriculture. The lack of soil moisture led to weaker shoot growth and very poor fruit set. Coastal sites with more fog and general ambient moisture did better. Inland vineyards were the most affected. Overall the crop in Sonoma County was about 15% below normal. Coming on the heels of the total disaster of 2020 (which had two major fires in the middle of the growing season) this left wineries scrambling to find fruit. The 2021 vintage is excellent but small.

Platt is possibly the most famous Sonoma County vineyard for Chardonnay and Pinot Noir. It's located at the extreme Sonoma Coast just north and east of Bodega. The elevation at Platt ranges from 425 ft to 850 ft which means that it is perched above the marine layer. Higher elevation sites are cooler in Napa but are warmer at the Sonoma Coast.

## TASTING NOTES

Our intention with Chardonnay is to make it in a clean, balanced style that reflects both the site and the vintage. That means harvesting it correctly so that we retain the brightness in the wine, and, making judicious use of new French oak. Our Platt Vineyard Chardonnay has great acidity and a tremendous elegance.

The nose displays Lemon Peel, Jasmine, and Honeysuckle. On the palate are notes of pineapple, beeswax, and ripe Meyer Lemon. The small amount of new French oak is beautifully integrated in this vibrant wine. The 2021 Platt Chardonnay will age gracefully for at least ten years.

