



FLANAGAN

2022 CHARDONNAY *Russian River Valley*

APPELLATION Russian River Valley

HARVEST DATE Sept 16 and 28, 2022

pH 3.49

TA 6.18

ABV 13.5%

CASES PRODUCED 452

BARREL REGIMEN Aged French oak barrel with 38% new and the rest once used or neutral.

RELEASE DATE March 2024

VINTAGE NOTES

The 2022 vintage saw a continuation of the severe drought that started in 2021. On April 19, 2021, the water from Lake Mendocino was shut off and remained shut off until October 9, 2022. No water was made available for Agriculture from the lake. The use of many other water sources was either restricted or completely prohibited. The ongoing lack of soil moisture led to a second year of weak shoot growth and poor fruit set. Overall, the crop in North Coast was about 10% below normal. After the fires during the growing season in 2020 and the small 2021 harvest, wineries continued to struggle to find fruit. The lack of supply of grapes was partially offset by a drop in consumption starting in the second half of 2022. Despite the challenges, the 2022 vintage produced another small crop of high-quality grapes.

TASTING NOTES

We make our Chardonnay in a clean, balanced style that retains the brightness in the wine and makes judicious use of new French oak. Our Russian River Valley Chardonnay in 2022 is sourced from our River Road Grape Farm. This vineyard sits on the south side of River Road just east of the Martinelli winery and the well-known Woolsey Road vineyard.

The nose displays Honeysuckle, jasmine, peach blossom. On the palate, there is a mix of pear and stone fruits like peach and apricot. The 2022 vintage generally produced riper, fruit forward wines. I'm delighted with the way our use of light and medium toast barrels balances the fruit and creates an elegant, refreshing wine.

I believe that the Russian River Valley is the best area in California for achieving ripeness while retaining acidity. The RRV consistently produces the most balanced, enjoyable Chardonnays in the new world.

