



2020 CHARDONNAY

North Coast

VINTAGE NOTES

The 2020 growing season was an unusual one in many ways. We had decent rain in late 2019 and consistent moderate rain through May of 2020. Fruit set was normal. After May things dried out, as they usually do, but there were no fall rains at all. The fall of 2020 is when the drought started, and that heavily impacted 2021. The severe lack of rain led to very weak growth and low crop yields in 2020 and will continue to affect the vines in 2022. But, all that aside, the thing that drove the 2020 vintage was the fires that started August 18th. On August 21st the fires reached the ridge line about 1000 yards behind our estate vineyards. Only the heroic efforts of the local firefighters stopped the fire from consuming our winery.

TASTING NOTES

Riley's Rows Chardonnay is designated as "North Coast" appellation but in 2020 the fruit is from our River Road Grape Farm in the Russian River Valley.

The nose shows notes of lemon blossom and tropical fruit notes. On the palate the wine has a mix of Apricot and pear with a hint of citrus. The wine has a great freshness and acidity.

This is a delicious, balanced Chardonnay with very little new oak usage.

SPECS+ TECH NOTES

Harvest: September 17th, 2020

Appellation: North Coast Alcohol: 13%

pH: 3.46

TA: 6.37 g/l

Fermentation: neutral French Oak barrels

Cases Produced: 121

