



2021 Chardonnay

North Coast

SPECS+ TECHNOTES

Harvest: Sept 20, 27 and 30, 2021

Varietal: Chardonnay

Appellation: North Coast

Alcohol: 12.9%

pH: 3.45

TA: 5.75 g/l

Fermentation: Barrel fermented in Once used, Neutral barrels and New Puncheon. 13% NFO- Doreaux barrel

Cases Produced: 172

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 (and remains shut off as of 8/9/22). 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.

TASTING NOTES

My chardonnay is bright, floral, and balanced. With citrus and white peach notes on the front of the palate and honeysuckle and brioche notes on the finish, it is an approachable and light expression of Chardonnay.

My goal with this wine is to make the type of Chardonnay I like to drink while still staying true to the grape. I love the roundness the wine has from light oak usage. The wine finishes strong with great acidity and structure. My 2021 Riley's Rows is a great balance between fun and serious.

