



CHARDONNAY SONOMA COUNTY

2021	ALC 14.2 % BY VOL	750 ml
<i>Established 1941</i>		

WINEMAKER NOTES

2021 started with a dry winter with just half of the region's rainfall followed by a cool, mild growing season. An August heat spell accelerated ripening, resulting in an early start to harvest – one-to-two weeks ahead of schedule. Berries were small with concentrated flavors, as winemakers, we know this is typically a good recipe for quality wines.

The 2021 vintage highlights a natural balance of Sonoma County microclimates using Chardonnay grapes harvested early from the cooler Carneros region along with grapes from the warmer Russian River Valley harvested later in the season. Aged 18 months in 20% new French oak, 30% neutral oak and 50% stainless steel.

TASTING

The 2021 Chardonnay opens with aromas of fresh, ripe pineapple, mandarin and Meyer lemon. On the palate, flavors of nectarine, papaya and lemon rind with hints of Fuyu persimmon and honeysuckle. Perfectly paired with a juicy, thick hamburger topped with sharp cheddar accompanied by crispy duck-fat fries.

Enjoy now through 2027.

COMPOSITION

100% Chardonnay

Alcohol: 14.2%

pH: 3.6

TA: 5.8 g/L

RS: 0.5 g/L

Named for the translation of the Native American word Sonoma, Valley of the Moon was born in 1941. Known for producing approachable, down-to-earth wines for the rhythm of everyday life.