



2019 SONOMA COAST CHARDONNAY SONOMA COAST, CA

not yet rated

Striking notes of vanilla bean, sage, Asian pear, crushed white stones, and pastry flour, with a fantastic weight. The palate opens up to citrus blossom, honey, almond, fresh fruit, and flowers, with a lovely minerality on the long finish. Great freshness, eureka lemon, vibrant acidity, and a nice length. Crisp acidity shines and is balanced by a backbone of warmth, think notes of vanilla and ground almond. The Sonoma Coast fruit coming from this vintage is just spectacular, a great year for Chardonnay.

Vineyard Notes: The 2019 vintage was a glorious, cool year, beginning with copious spring rains which brought us beautiful, healthy canopies. The wines have vibrant freshness, terrific intensity, bright acidity, silky entries, and long, driven finishes. There is much to love about the wines from this beautiful vintage.

VARIETY	100% Chardonnay, Calera and Old Wente Clone	OAK	Aged 16 months in 30% new French oak, sur lie	
VINTAGE	2019	ABV	14.3%	
REGION	Sonoma Coast	HARVESTED	By hand, September 10th and September 23rd, 2019	
VINEYARD	UV Vineyard	SERVING TEMP	60-63° F	
CASES PRODUCED	382	WINEMAKER	Helen Keplinger	