

MERRYVALE

VINEYARDS

2022 Chardonnay Sonoma Coast



Winemaking

The fruit for this Chardonnay was sourced from top cool-climate vineyards residing in the Sonoma Coast AVA. Classic Burgundian techniques were used in the production of this wine. The grapes were whole cluster pressed to a combination of new and used French oak barrels. The wine was fermented using native yeasts, underwent full malolactic fermentation, minimal stirring and sur lie aging for 10 months.

Vintage

The 2022 vintage, also known as “the tale of two harvests,” is said to be one of the more unique vintages in recent history. Growers faced triple-digit heat over five days in September, quickly followed by rain that brought harvest to a sudden halt. Winemakers describe 2022 white wines as having perfect acidity and freshness with remarkable flavors and textures. Winemakers believe the unique weather events that defined the vintage will showcase the full range of flavors distinctive to their wine-growing region.

Tasting Notes

Aromas of lemon curd, danjou pear, and golden delicious apple burst from the glass. A brilliant example of what Sonoma Coast fruit can offer, the wine is simultaneously layered and complex while alive with freshness and vibrancy. Barrel fermentation in 30% new and 70% neutral French oak provides a medium richness while the natural acidity shines through. Long, lingering, and an excellent companion with food. Enjoy now and over the next 5 years.

Appellation:	Sonoma Coast, Sonoma County
Blend:	100% Chardonnay
Vineyards:	Keller Estate Vineyard, Taylor’s Crown Vineyard, Sunchase Vineyard and Stanly Ranch Vineyard
Cooperage:	100% Burgundian oak barrels (30% new) for 10 months
Alc:	14.2%
PH:	3.3
TA:	7.7 g/L

EST. 1983

