



2020 CHARDONNAY

CALESA VINEYARD

PETALUMA GAP AVA

- Release Date:*** February, 2023
- Production:*** 3 Barrels
- Varietal:*** 100% Chardonnay
- Vineyards:*** Calesa Vineyard
Petaluma Gap AVA, Sonoma County
- Winemaking:*** Justin and Seana Stephens, Proprietors
Kirk Venge, Winemaker
- Cooperage:*** Aged for 16 months in 100% French oak, 40% new.
- Vintage Notes:*** It goes without saying that 2020 was a hell of a year for all of us. Here in Napa, in addition to the pandemic, the fires of 2020 had an extreme effect on our harvest and this Chardonnay from Calesa Vineyard in Petaluma Gap AVA is the only wine we will be releasing from the vintage. The fruit was not picked before the LNU fire which started on August 17th and was responsible for a vast majority of the smoke damage throughout Napa and Sonoma, however given the vineyard's far west location we were able to bring it in before the smoke reached this site. Fortunately, we did get it safely into our cave and through fermentation well before we were knocked out by the Glass Fire in late September, so it stands alone as our only lot not compromised by either fire.
- Vineyard Notes:*** Called the Petaluma Gap due to the literal 15-mile break in the coastal range that channels salty, maritime winds from the coast inland, this region received it's AVA designation in just 2018. Thanks to the vast temperature swings and mix of volcanic and sandy soils, it is ideal for growing bright acid driven and complexly fruity Chardonnay and the Calesa vineyard has been a small but superb source for us for several years now. Farmed by our close friend Oscar Renteria, we are grateful for his skill and attention to these vines.
- Tasting Notes:*** Aromas of lemon zest, orange blossom and peach rise from the glass alongside a light honeysuckle floral note. On the palate the fruit expresses a tropical character with the citrus notes broadening into hints of guava and pineapple. The acid is soft and welcoming, present only to awaken the palate for the next sip.
- Aging Advice:*** Enjoy readily in its youth, slightly chilled or at cellar temperature for full expression. For those who enjoy mature white wines, age confidently for 5+ years.