



2022 CHARDONNAY RICHARD DINNER VINEYARD SONOMA MOUNTAIN AVA

- Release Date:** April 2024
- Production:** 12 Barrels
- Varietal:** 100% Chardonnay
- Vineyards:** Richard Dinner Vineyard
Sonoma Mountain 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:** 2022 continued the relative dry conditions of the past few years, but with some edges sanded down thanks to a smattering of winter rains. Throughout the growing season for white grapes, spring through early September, temperatures were quite moderate causing slow and steady ripening ensuring maximum flavor development while maintaining structural freshness and purity at harvest.
- Vineyard Notes:** The Richard Dinner vineyard, named after the late owner, a well-known San Francisco businessman and philanthropist, is a total of 27 acres planted primarily to Chardonnay of which our block is specifically the Old Wente Clone. It is situated above the town of Glen Ellen in a mixture of clay loam and gravelly volcanic soils, on the northern edge of Sonoma Mountain. The vineyard site rises above the valley to about 800 ft in elevation with exposure to the north, benefiting from ample afternoon shade and cooling breezes coming from the San Pablo Bay.
- Tasting Notes:** Vividly green and gold in the glass with aromatic notes of Meyer lemon, bergamot, butterscotch and clove. The rich and vibrant palate exudes a core of Bosc pear, pineapple cake, brioche and rambutan, finishing with hints of crushed stone and hazelnut. The ample acidity yields a freshness that balances the richness of the wine, enticing repeated visits to the bottle.
- Aging Advice:** Enjoy readily in its youth, slightly chilled or at cellar temperature for full expression. 2022 will be an excellent aging vintage for whites, so those who enjoy mature white wines, age confidently for 5-7 years.