



2022 Napa Valley Chardonnay, Linda Vista Vineyard

In 2011 we leased the old Chardonnay vineyard behind our house and started farming it ourselves. We immediately converted it to organic farming and got busy re-invigorating the beautiful old vines. The West Oak Knoll area where we live is one of the classic Chardonnay spots in Napa, going back to the 60s, when the climate here was considered too cool for full-bodied reds. The cool winds and marine-origin clay soils preserve zesty acidity and freshness, while the Napa sun provides richness and ripeness. Leasing the vineyard, taking it organic, and farming it ourselves gave us the control to feel comfortable producing a challenging and iconic variety like Chardonnay, where crafting "balance" means walking a razor's edge in a genre with such iconic examples.

For complexity, completeness, and balance, we achieve a diversity of ripeness by using the traditional method of harvesting the fruit a number of different times during the ripening period. The earlier harvests contribute acidity and minerality, and the later harvests contribute flesh and richness. We gently whole-cluster press all of the grapes, then ferment and age the wine sur lees in seasoned French oak barrels (no oak flavor), with only native yeast. No racking and minimal battonage (lees stirring) on only a few selected barrels. We allow two-fifths of the barrels to go through malo-lactic fermentation for complexity and balance.

Moderate alcohol and mouthwatering acidity are the trademark of that vineyard, always balanced by the perfect amount of luscious creaminess.

The pH is 3.45 the TA is 7.5 g/l, and the alcohol is 12.5%. 2355 cases produced. CCOF Certified Organic grapes. Vegan wine. Estate grown using regenerative farming practices.

Meyer lemon, Golden Delicious apples, yellow peaches, musk melon, and honey on the nose and through to the palate, the gorgeous acidity is balanced by beautiful fleshiness, finishing very clean and with a haunting minerality. Refreshing and with moderate alcohol, this wine is all about pleasure, begging to be drunk up, with some oysters or a roast chicken and a big smile.

The vines were originally planted in 1989, and we're proud to take our turn caring for them as the vineyard reaches a true maturity.