

ESTABLISHED 1977

LAKE SONOMA WINERY

2020

RUSSIAN RIVER VALLEY

CHARDONNAY

2020 started with a dry winter with just half of the region's typical rainfall followed by a cool, mild growing season. An August heat spell accelerated ripening, resulting in an early start to harvest - one to two weeks ahead of schedule. Berries were small with concentrated flavors. As winemakers we know this is typically a good recipe for quality wines.

WINEMAKER NOTES

Picked from our Russian River Valley vineyard, the wine was left on the lees for three months to enhance the mid-palate richness. Aged for 22 months in 20% new French oak, 50% neutral oak and 30% stainless steel tanks.

TASTING NOTES

The 2020 Chardonnay displays fragrant aromas of green apple and lychee, with a hint of flintiness. The palate combines flavors of peach, tangerine and toasted coconut with an even acid throughout followed by a soft lingering finish. This wine would be best enjoyed alongside a baked brie with poached pear or perhaps a fresh crab or lobster.

TECHNICAL NOTES

Alcohol: 14.2%

pH: 3.41

TA: 6.2 g/l

RS: 0.6 g/l

Enjoy now through 2026.

