

# PETER PAUL

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## WINES

### **2021 Chardonnay Sonoma Coast**

The 2021 growing season will be remembered for its modest yields and superb fruit quality. Following low levels of winter rainfall, the vines had to extend their roots deep in search of water and nutrients, causing just enough struggle to promote concentrated fruit flavors. The summer months provided consistently warm temperatures and few heat spikes, allowing the fruit to ripen slowly yet retain freshness. The core element of this wine comes from selected vineyards within the breezy Sonoma Coast, a region with a near-perfect climate for growing delicious Chardonnay. The final blend features fruit from the Bacigalupi vineyard, the historic vineyard source responsible for almost half of the Chardonnay blend that beat the French in the 1976 “Judgement of Paris.” Fun times!

This vintage represents a Russian River-dominant fruit source harvested at night to preserve freshness; we’ve enjoy the results. Our Chardonnay is always gently pressed and fermented in a variety of vessels at a relatively cool 68-72F to retain the desired aromatic components. The wine underwent partial malolactic fermentation while aging in a combination of oak (20% new) and stainless steel for 10 months, after which it was lightly fined and filtered prior to bottling.

### **Tasting Notes**

This is a citrus-lover’s dream! The persistently floral, wet-stone aromas that have become the hallmark of our Chardonnay program are zested up with lemon preserve and mandarin pith, along with peach notes, almond shell, and a hint of sweet oak. The mandarin-infused palate persists, retaining a lithe freshness and lemony crispness attractively complemented by a supple texture. Oak is only hinted at (as usual)—when you go look for it... yup, it’s there. Still, we let the fruit take center stage, because like the hokey pokey, that’s what it’s all about. Don’t overchill, this has lots going on.

### **Technical Data**

Variety: 100% Chardonnay

Appellation: Sonoma Coast (Russian River)

Maturation: Partial ML, 10ms 20% new oak and stainless steel

Bottled Date: July 2022

Production: 318 cases