



### THE VINEYARDS:

Cecil De Loach has been farming Russian River Valley Chardonnay for over 30 years and was among a small group of vintners that helped define this valley as a premier Chardonnay region. The coastal fog that covers these vineyards on our rolling hills allows the grapes to ripen slowly, and give the flavors time to develop.

### THE GROWING SEASON:

The 2021 harvest brought a cool start the Russian River Valley. June and July were accompanied by heat spikes leading to an early and somewhat compressed harvest. Harvest yields were low while brix and acid levels were slightly elevated.

### THE WINEMAKING:

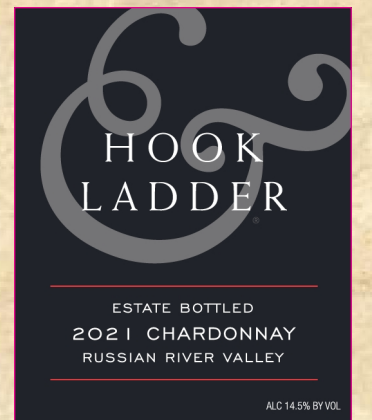
Our Chardonnay grapes are crushed, de-stemmed and pressed immediately. The juice is then fermented in French oak barrels. The wine goes through a malolactic fermentation that naturally creates a light buttery flavor and softens the mouth feel. While on its lees the wine is hand stirred in barrel once a month, and topped twice a month for 6 months. This process develops additional complexity of flavors and aromas in the wine.

### THE WINE:

The subtle golden straw color evokes temptation and refreshment. Aromas of ripe Meyer lemon, lemon blossom and pineapple jump to life in the glass, giving way to a pallet of quince, lemon meringue and curd. The wine finishes with bright acidity and structure closing with lingering notes of lemon drop and lightly toasted almond.

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2021 CHARDONNAY  
RUSSIAN RIVER VALLEY

*HARVESTED*

August 26th to  
September 24th, 2021

*ALCOHOL*  
14.5%

*TA*  
0.62

*pH*  
3.67

*CASES PRODUCED*

2,283

*AGING*

Aged 9 months in  
French Oak

25% New French Oak

*ESTATE BOTTLED*

June 27, 2022

*WINEMAKER*  
Jason De Loach