

ERSOL

SONOMA COAST 2022
CHARDONNAY



APPELLATION	CALIFORNIA <i>Sonoma Coast</i>
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BARREL	30% NEW FRENCH OAK Francois Frères, Remond, Ermitage & Alain Fouquet
	70% 1-2-YEAR-OLD FRENCH OAK

VARIETAL	100% CHARDONNAY
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TASTING NOTES

On the palate, the ERSOL 2022 Sonoma Coast Chardonnay opens with aromas of crisp, green apple, and pear with notes of roasted almonds and freshly baked bread. On the mid-palate, soft tannins lead to refreshing acidity with flavors of white peach and lemon zest, followed by a hint of toasted oak on a long, delicate finish.

VINEYARD NOTES

Within the larger Sonoma Coast appellation, fruit from Nightwing Vineyard, planted in diverse soil types including the renowned Diablo soil along the more than 1,000-foot elevations of the mountainous eastern ridge of the Petaluma Gap AVA, experiences dense morning fog followed by moderate afternoon winds from the nearby Pacific Ocean. The Diablo soil is particularly noteworthy for its exceptional water retention properties, providing a consistent moisture supply that contributes to the balanced growth of the vines. This even hydration ensures robust vine development, leading to grapes rich in flavor and complexity. The region's cool climate stresses the vines, creating smaller, more concentrated fruit clusters that result in a more complex, fruit-forward, flavorful wine with balanced acidity, minerality, and salinity.

HARVEST NOTES

In 2022, the Sonoma Coast experienced an overall temperate growing season throughout with winter rains followed by mild spring and summer temperatures and a late summer heatwave. Cool, marine-influenced mornings allowed for preserving acidity levels and minerality. These conditions allowed for the fruit to be harvested on August 25, 2022, resulting in a complex, fruit forward wine with good structure and concentration.

WINEMAKING NOTES

To help soften and maintain the varietal's natural acidity, the wine underwent malolactic fermentation and was fermented in 30% new French oak using a mixture of Francois Frères, Remond, Ermitage & Alain Fouquet barrels, with the balance being 70% used oak. Finally, the wine was transferred to stainless steel tanks, with all the lees, where it continued aging for an additional 4 months prior to being bottled, which helped add to the mouthfeel and further integrate the oak.

PH: 3.40	TA: 6 g/L	RS: 0.5 g/L	ALC: 14.5%
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