



2021 RESERVE Napa Valley Chardonnay, Linda Vista Vineyard

- We chose to honor the tradition of making a 'Reserve Wine' by selecting our favorite two barrels of the 2021 vintage.
- Barrels were not selected for the "biggest" or "boldest," but for the most pure and true to the beauty of the Linda Vista Vineyard.
- No new oak, no embellishment, just careful selection and gentle additional aging.

The 2021 Reserve Chardonnay is just our second bottling of a Reserve Linda Vista. The 2021 vintage had very little early season rainfall and was the second consecutive drought year, contributing to low yields and concentrated flavors. We make several different picks from the vineyard to provide blending options. The 2021 Reserve blend is comprised of just two barrels, both from early picks from the vineyard — one barrel was allowed to go through partial malolactic fermentation and ML was blocked in the other. The wine was given extended time in barrel in contact with primary lees to develop body, as well as balance the natural acidity and bright citrus notes. Aged an additional two years in bottle prior to release, the wine is focused with great tension. Flavors of Granny Smith apples, Meyer lemon, white flowers, and stone fruits.

The moderate alcohol and mouthwatering acidity that is a trademark of that vineyard is very much present, balanced by a riper luscious creaminess.

pH = 3.25, TA = 8.1 g/L, 12.0% ABV. Only 35 cases produced. CCOF Certified Organic grapes.

The Vineyard

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 clay soils here 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.

We leased the old Chardonnay ("Linda Vista") vineyard behind our house and started farming it ourselves. We converted it to organic farming and got busy re-invigorating the beautiful old vines. The vines were originally planted in 1989 by Beringer, and we're proud to take our turn caring for them as the vineyard reaches true maturity. The clay soils of marine origin provide zesty acidity and crunchy fresh flavors, and the vine age gives us beautiful texture.