

Anderson Valley has become one of California's most distinctive wine regions, with Cerise being one of the most preeminent vineyards in the last quarter-century. Rising from 587 to 1,620 feet, its steep, unforgiving terrain results in thought-provoking wines that combine a rustic spirit with stunning energy and opulence. Originally planted with Pinot Noir in 1997, a selection of vines were grafted to Chardonnay in 2013. Grown on a south-west facing slope, this striking expression of Anderson Valley Chardonnay comes from the coolest section of Cerise Vineyard.

The 2019 Cerise Chardonnay came in at perfect ripeness, allowing a completely hands-off approach from press to bottle. This delectable wine displays bright, captivating aromas of white peach, orange blossom, and fresh ginger that intertwine with a radiant minerality. There is an intriguing dichotomy of richness and acidity on the nuanced palate that comingle, creating a beautiful, hypnotic tension.

Fact of Note: The Chardonnay was picked a few days before all the Cerise Pinot Noir.









5.59 g/L

26% foudre

44% new French oak.

VINEYARD DETAILS

VINEYARD Cerise Vineyard

CLONES Wente

ORIENTATION North East/South West

TRELLISING VSP

SOIL Bearwallow Complex

TECHNICAL DETAILS

FERMENTATION 74% barrel, 26% foudre

ÉLEVAGE 44% new French oak for 16 months, 9% wood cask for 16 months

ALCOHOL 13.8%

pH 3.49

TA 5.59 g/L

TASTING NOTES

NOSE Bright, enticing aromatics of white peach, orange blossom, and fresh ginger that intertwine with baking spices and a beautiful minerality

MOUTH Nuanced, with an intriguing dichotomy of richness and acidity that forms a beautiful tension – it's a hypnotic Chardonnay.