

Established in 1997, Cerise Vineyard features steep, unforgiving hillsides rising from 600 to 1,600 feet and rocky terrain that naturally limits yields. One of Anderson Valley's premier vineyards, its distinctive wines eloquently combine a thought-provoking wildness with soaring flavors and a soulful palate.

Harvested a few days before our Cerise Vineyard Pinot Noir, this Wente clone Chardonnay came in at perfect ripeness, allowing another year of unfiltered bottling. The result is one of the most textural Chardonnays we make. Complex layers of lemon curd, brioche, green apple, and ginger harmonize with undercurrents of leesy richness, adding depth and refinement to a lingering finish. Incredibly complex.

Fact of Note: Cerise Vineyard Chardonnay was picked just a few days before the Pinot Noir, and came in at perfect ripeness.









pH 3.39



TA 5.8 g/L

## VINEYARD DETAILS

VINEYARD Cerise, Anderson Valley AVA

**CLONES** Wente

**ORIENTATION** North East/South West

TRELLISING VSP

**SOIL** Bearwallow Complex

## TECHNICAL DETAILS

**FERMENTATION** 100% barrel

**ÉLEVAGE** 52% new French oak for 15 months

**ALCOHOL** 13.6%

**pH** 3.39

**TA** 5.8 g/L

## TASTING NOTES

**NOSE** Intricate and enticing aromas of lime zest, lemon curd, and dried apricots.

**MOUTH** Fruit bursts on the palate with fresh lemon, ginger, lychee, a note of green apple, and an intriguing pop of brioche. A long, enchanting finish is punctuated by a crisp minerality.