

Planted in 2008, El Diablo Vineyard has an average elevation of 500 feet. This tightly spaced vineyard encourages competition between the vines for a fixed amount of nutrients, resulting in reduced yields and exemplary quality.

Our 2021 El Diablo Chardonnay was fermented exclusively in barrel with 100% whole clusters for added complexity and aged in 34% new French oak for 12 months. This wine has beautiful harmony and is impressively expressive, highlighting honeysuckle, kiwi, orange peel, and lemon. A pleasant contrast of freshness and opulence unfolds with increasing layers of apricot and crème brûlée that carry the Chardonnay to a pleasantly precise finish.

Fact of Note: The El Diablo Chardonnay was direct pressed with 100% whole clusters.





100% whole cluster



34% new French



TA 6.75 g/L

VINEYARD DETAILS

VINEYARD El Diablo, Russian River Valley AVA **CLONES** Montrachet, Robert Young, Wente

ORIENTATION North / East

TRELLISING VSP

SOIL Spreckels loam

TECHNICAL DETAILS

FERMENTATION 100% barrel, 100% whole cluster direct press

ÉLEVAGE 34% new French oak for 12 months, prior to bottling 100% stainless steel for 6 months

ALCOHOL 13.5%

pH 3.43

TA 6.75 g/L

TASTING NOTES

NOSE Expressive aromas of honeysuckle, kiwi, and orange peel with a touch of oak.

MOUTH Impressively focused with an exceptional depth of flavor and medium acidity. Apricot, crème brûlée, and a hint of vanilla enhance the beautifully round palate.