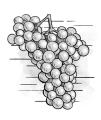


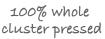
Established in 1997, Cerise Vineyard features steep, unforgiving hillsides rising from 600 to 1,600 feet and rocky terrain that naturally limits yields. As one of Anderson Valley's premier vineyards, its distinctive wines eloquently combine a thought-provoking wildness with soaring flavors and a soulful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

This Wente clone Chardonnay was 100% whole cluster pressed and bottled unfiltered. On the palate, it effortlessly balances tactile, acidic energy with notes of white peach, baking spice, and a subtle herbaceous note as it glides to a poised and persistent finish. The remarkable depth and density of this Chardonnay embodies the spirit that is uniquely Cerise.

Fact of Note: Cerise Chardonnay was the second to last vineyard to be harvested from our Estate Series.









TA 5.86 g/L



Aged in 54% new French oak

VINEYARD DETAILS

VINEYARD Cerise, Anderson Valley AVA

CLONES Wente

ORIENTATION North East/South West

TRELLISING Quadrilateral Cordon

SOIL Yorkville-Squawrock-Withrell complex

TECHNICAL DETAILS

FERMENTATION 100% barrel, 100% whole cluster pressed

 $\bf\acute{E}LEVAGE~54\%$ new French oak for 11 months, then 100% of the blend was aged for an additional 7 months in stainless steel

ALCOHOL 14.2%

pH 3.4

TA 5.86 g/L

TASTING NOTES

NOSE Sophisticated aromas of white peach and dried apricots accompanied by a subtle herbaceous note that awakens the senses.

MOUTH Intertwining tactile acidity with luxurious notes of baking spice, this Chardonnay creates a harmonious synergy that gracefully glides on the palate, culminating in a poised and persistent finish.