



## 2021 Chardonnay Elke Vineyard Technical Sheet

### Harvest Notes

2021 was the second dry winter we experienced in a row. Under these circumstances, the vines started with only about half the normal water in the soil when they began growing in April. As we expected to happen, it was an early-ripening season, with that year's vine growth and resulting crop lower than usual. Although there were no extended heat events, the grapes did produce a riper style at moderate alcohols.

### Tasting Notes

2021 was skimpy on crop but big on flavor. Out of the glass, aromas of lemon merengue, orange zest, vanilla, and marigold. In the mouth, the palate is a playful combination of biting into a luscious ripe pear, but with more the intense flavor of a nectarine, all while being anchored in that dependable Anderson Valley acidity. Barrel fermentation and nine months of aging in French oak (25% new) have added a touch of toasty richness and a hint of honey to this elegant Chardonnay.

### Winemaking Notes

The grapes were harvested early in the morning and whole bunch pressed into tank. After 48 hours settling the juice was racked into French oak barrels (25% new). The barrels were not inoculated, and 3 days later wild yeast began to noticeably ferment. After about 15 days the barrels were inoculated with malo-lactic bacteria as the ferments finished. The barrels were topped and stirred biweekly until the New Year, then only topped. The wine remained on lees for 6 months. This wine was filtered to allow aging but not fined.

### Meyer Family Chardonnay 2021 Facts

Harvest Date: September 9<sup>th</sup>  
Varietal: 100% Chardonnay  
Barrel Age: 9 months  
25% new French oak  
75% neutral oak  
Appellation: Anderson Valley,  
Vineyard: Elke Vineyard

Bottled: July 14<sup>th</sup>, 2022  
Bottle Size: 750ml  
Production: 168 cases  
Alcohol: 13.8% by vol.  
Total Acidity: 7 g/L  
pH: 3.36  
Retail Price: \$36