



2023 Chardonnay Ferrington Vineyard Technical Sheet

Harvest Notes

2023 has a large chance of going down as one of the best vintages across the board in the last 20 years in the North Coast of California. This Chardonnay is a first glimpse of that vintage in the bottle and could not be more of a joy to drink. Our first wet winter in four years saturated the soils and put us two weeks behind right from the start. Although other wines were picked late in the season with the worry of rain, the Chardonnay was delayed just enough to pick as the days just started to cool.

Tasting Notes

2023 wines saw hang time few vintages experience. The cool summer developed aromas evocative of a stroll through a Thai garden just after a spring rain; lemongrass to the left, Kaffir lime to the right with a hint of Thai basil, hold the pepper. Eleven months in oak adds a finish of vanilla marzipan, lemon crème brûlée macaroons and a dusting of nutmeg. This is a wine best enjoyed in small sips with a friend you want to talk with for a long while.

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.

Ferrington Vineyard Chardonnay 2023 Facts

Harvest Date: September 22nd
Varietal: 100% Chardonnay
Barrel Age: 11 months
25% new French oak
75% neutral oak
Appellation: Anderson Valley, Ferrington Vineyard
Bottled: August 17th, 2024
Bottle Size: 750ml
Production: 106 cases
Alcohol: 13.1% by vol.
Total Acidity: 5.4 g/L
pH: 3.46