



MERLO FAMILY

ESTATE VINEYARDS

2022 Chardonnay

AVA: North Coast, California



Vineyards and Growing Season:

The Merlo Family Vineyards are located on the riverbanks of the wild and scenic South Fork of the Trinity River. Surrounded by 8000 ft. mountains on all sides, the vineyards are higher than most California vineyards, at an elevation of 1,250 feet. 20-year-old vines grow in a valley floor of alluvial soils, allowing for excellent drainage and producing elegant yet complex flavors. The surrounding hillsides are composed of shallow native clay, which helps to create bold, well-structured wines.

The growing season, a full three to four weeks later than that of Napa or Sonoma, allows for a much slower ripening, increasing hang time and creating full concentrated flavors without over ripening or depleting natural acids. 2021 was a wonderful growing season to experience. A warm Summer followed by a mild September temps allowed the fruit to ripen evenly while keeping its fine acidity. Fermentation was conducted in a single open-top fermenter using only native yeast and no adjuncts. Aged for eighteen months in French and American oak the wine was then bottled with a lighter filtration pad.

Tasting Notes:

The wine displays a light golden straw color and brilliant clarity. The aromatics of pineapple, apple and apricot mingle with a hint of baking spices while retaining a high sense of freshness. On the palate the wine is full, but not overtly buttery or fat. The pallet is clean and crisp with citrus notes integrated with subtle mineral notes. The wine is full and balanced.

Winemaker: David Georges. Ray Merlo.

Enology

Composition: 100% Chardonnay Aged

Aging: 10 months; 100% Stainless

pH: **TA:** 6.2 **ALC:** 13.8%

Production: 1700 gal