

2022 Chardonnay

Trinity, 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 create bold, well-structured wines. The growing season, a full three to four months later than that of Sonoma or Napa, allows for much slower ripening, increased hang time which creates full and concentrated flavors without over ripening or depleting natural acids.

Tasting Notes:

This full-bodied Chardonnay has an interesting layering of fruit, floral and savory tones, including ripe Meyer lemon, citrus, granny green apple, honeysuckle, nectar, ginger, marmalade, and nutmeg. The palate has just a slight phenolic grip, offering textural intrigue. Generous acidity provides energy and vivacity from start to finish.

Wine Enthusiast 91 Points, \$25.00

Enology:

Composition: 100% Chardonnay

Aging: 10 months; 100% Stainless

pH:3.42 TA: 6.2 ALC: 13.8%

Production: 1700 gal Release: Feb 2024