

2022 CHARDONNAY JMcK ESTATE VINEYARD, CARNEROS



Our Estate Chardonnay proudly comes from our sustainably farmed J McK Vineyard located on the western side of Carneros. Our proximity to the Pacific Ocean is a primary contributing factor for the cool nights and intense wind for which Carneros is known. The cooling influence of the anabatic winds (the wind phenomenon that also influences our name) grants the grapes a longer hang time during the growing season. This allows the fruit to slowly develop intense and robust flavors, maintain bright acidity, and adds just the right touch of lushness to the final product.

VINEYARD DETAILS

APPELLATION Carneros ELEVATION 10 ft. SOIL Haire clay loam CLONE Old Wente,

WINEMAKING

WINEMAKER Katy Wilson
HARVEST DATE 9/9/22
BOTTLING DATE 2/9/24
AGING 50% new French oak for 17 months, 100% ML

TECHNICAL DATA

ABV 14.1% pH 3.68 BRIX 23.8 CASES PRODUCED 150

TASTING NOTES

NOSE Rich, pretty with notes of lemon curd, brioche, and spice
PALATE Full yet offers a bright spine of acidity, dried orange slices and stone fruit flavors
FINISH Lush, lengthy but not too weighted

CHEF NOTES

This rich yet balanced Chardonnay pairs beautifully with delicate seafood dishes like seared scallops or grilled halibut. The wine's acidity also cuts through rich, buttery pasta dishes with a sprinkle of Parmigiano Reggiano.

