



WAYFARER

2021 CHARDONNAY THE ESTATE

TASTING NOTES | The 2021 Chardonnay showcases a brilliant play of structure, intensity and elegance. Aromas of almond, jasmine, ground ginger and lemon meringue pie flow from the glass. On the palate, citrus, lemongrass and toasted brioche take center stage, accompanied by tropical notes and hints of stone fruit. The boisterous acidity, voluminous texture and stunning minerality of this wine lead into a flinty, persistent finish. The 2021s will age gracefully for many years.

VINTAGE NOTES | 2021 was a dry, warm, even vintage, giving us wines with great intensity and harmony. Though we experienced record-low rainfall of 20 inches, a long way from our 65-inch average, it was plenty to fill our pond and irrigate our vines throughout the season. Budbreak occurred on the early side due to an unusually dry, warm winter, and this early trend continued throughout the season. Spring and summer remained dry and warm, though temperatures never spiked. This consistency, along with bountiful sunlight, allowed for even ripening across the vineyard. It was a smooth growing season and an ideal harvest, with all fruit picked at just the right moment and coming into the winery in a steady stream. The wines are remarkably dense and complex, with lots of structure, energy and delicate aromatics.

WINEMAKING NOTES | Each block was picked by hand at night, and firm, cool clusters were delivered to the winery before sunrise. We hand-sorted the clusters then transferred them into a bladder press. After gentle pressing, the juice settled for 24 hours before we carefully racked it to French oak barrels, 64% new. Native yeast slowly guided alcoholic fermentation, with measured batonnage until malolactic fermentation was complete. The wine aged sur lie for 15 months and was bottled unfiltered and unfiltered.

ORIGIN	Wayfarer Vineyard, Fort Ross-Seaview, Sonoma County
BLOCKS	2, 4, 6, 12, 17, 26b, 27, 28, 29
CLONES	Berlenbach Old Wente, Dijon 95, Hyde, Mount Eden
WINEMAKER	Todd Kohn
PRUNING	Double guyot
VINE YIELD	3.17 pounds
HARVESTED	September 3-17, 2021
BOTTLED	December 14th, 2022
ALCOHOL	14.4%
pH	3.30
TA	6.7 g/L
PRODUCTION	1,110 cases