



## WAYFARER WF2 2019 CHARDONNAY

HARVESTED	September 13 - October 5, 2019
BOTTLED	August 19, 2020
AVA	Wayfarer Estate Vineyard, Fort Ross-Seaview
COMPOSITION	100% Chardonnay
ALCOHOL	14.3%
pH	3.34
T.A.	6.1
WINEMAKER	Todd Kohn

**TASTING NOTES** | Fresh cut flowers and nectarines, with touches of vanilla cream on fresh pineapple, waft from the glass. The palate is fresh and lively, with lemon zest dancing on the tongue. The wine is richly textured, and finishes with the fresh salinity of a coastal breeze.

**WINEMAKING NOTES** | The grapes were hand-picked in the cool of the night, then hand-sorted at the winery. The fruit was gently whole-cluster pressed and fermented in 10% new French oak barrels, with the same care and attention as the Wayfarer Chardonnay. The wine aged *sur lie* for 10 months.

**VINTAGE NOTES** | After three wet winter months, the 2019 growing season began with our Chardonnay pushing its first shoots on March 26th, followed by Pinot Noir on April 1st, about 10 days later than average. In May we had four times our normal rainfall, with annual rainfall totaling 78 inches, 18 inches more than average. However, the clouds cleared and the sun came out just in time for bloom, and sustained through berry set. Mother Nature brought an ideal summer with both sunshine and mild temperatures, allowing the vines to mature beautifully and bringing phenolic ripeness and focused acidity to the fruit. We began harvest with Chardonnay on September 13th, and concluded with both Chardonnay and Pinot Noir on October 5th.

**ABOUT WAYFARER WF2** | Wayfarer WF2 wines are limited production, high quality and value driven. Fresh and vibrant yet richly textured, they capture the West Sonoma Coast in all its glory. These wines are inspired by the age old question of what to open on a Monday, Tuesday, Wednesday or Thursday—you know you will have a great glass of wine every time you reach for a bottle of WF2.