



WAYFARER WF2 2020 CHARDONNAY

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| ORIGIN | Wayfarer Vineyard, Fort Ross-Seaview AVA |
| HARVESTED | August 26 - September 16, 2020 |
| BOTTLED | August 5, 2021 |
| COMPOSITION | 100% Chardonnay |
| ALCOHOL | 14.3% |
| pH | 3.42 |
| T.A. | 6.0 |
| WINEMAKER | Todd Kohn |

TASTING NOTES | Tropical aromas leap from the glass as lemon curd, honey and chamomile rise gradually over time. The 2020 vintage is ready to show off with great depth and richness on the palate. Bright natural acidity and coastal salinity bring tension that lingers on the finish.

WINEMAKING NOTES | The Chardonnay grapes were hand-picked in the cool of the night and hand-sorted at the winery. The fruit was gently whole-cluster pressed and fermented in neutral French oak barrels with native yeast and limited battonage. The wine aged *sur lie* for 10 months and was bottled in August 2021.

VINTAGE NOTES | With overall rainfall only 28 inches compared to our 65-inch annual average, 2020 is considered a drought year. However, we received 3 inches of rain in April and another 3 inches in May. This water filled the soil profile and gave the vines plenty of energy through spring, allowing budbreak and bloom to occur within their typical timeframes. The summer was warmer than average, with temperatures reaching the mid-80s on most days. The vines loved the warm weather and kept to their normal schedule, with veraison occurring at the end of July. August continued with warmer than average weather, however we only had one day where the temperature rose above 90 degrees. The vines continued to thrive until harvest, which began on August 26th and wrapped up on September 16th.

ABOUT WAYFARER WF2 | Launched in 2021, Wayfarer WF2 wines are 100% estate, limited production, high quality and value driven. Inspired by the age-old question of what to open on a Monday, Tuesday, Wednesday or Thursday, WF2 wines are fresh, vibrant and richly textured.