



WAYFARER WF2 2021 CHARDONNAY

ORIGIN	Wayfarer Vineyard, Fort Ross-Seaview, Sonoma County
HARVESTED	September 3 - 17, 2021
BOTTLED	August 9, 2022
ALCOHOL	14.3%
pH	3.37
T.A.	6.3 g/L
WINEMAKER	Todd Kohn

TASTING NOTES | Freshly squeezed oranges and lemon zest emerge from the glass along with nectarine, toasted almond and coconut. Intense with lots of volume, the wine is balanced by a zesty backbone. The palate is opulent yet fresh with creamy notes of lemon meringue pie and a hint of sea salt. White peach emerges as the wine lingers on the palate. There is a beautiful symmetry and balance to this Chardonnay.

WINEMAKING NOTES | Each block was hand-picked and firm, cool clusters were delivered to the winery before sunrise. After gentle pressing, the juice settled for 24 hours before we carefully racked it to French oak barrels, 15% new. Native yeast slowly guided alcoholic fermentation, with limited batonnage until malolactic fermentation was complete. The wine aged sur lie for 10 months before bottling.

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.

ABOUT WAYFARER WF2 | WF2 wines possess a true sense of place, outstanding quality and exceptional value. 100% grown and made by us in tiny quantities, they are a barrel-by-barrel deselection.