

# WAYS OF WAYFARER

## 2023 CHARDONNAY WATERS RANCH VINEYARD

**TASTING NOTES** | The inaugural release of our legacy Waters Ranch Vineyard Chardonnay exhibits lifted aromatics of white peach skin, nectarine, candied Meyer lemon peel, crushed chalk and vanilla bean. On the palate, luxurious texture and exuberant acidity – characteristic of this mountaintop vineyard – culminate in a long and evolving finish.

**VINTAGE NOTES** | The 2023 vintage in Napa Valley was very similar to the Sonoma Coast, with a late start due to cool spring weather and steady moderate temperatures throughout the season. Being further inland, Waters Ranch Vineyard experienced warmer weather in July and August than the coast, but the extreme elevation worked to maintain brilliant acidity with cooler temperatures while providing intense sunlight for flavor development and structure.

**WINEMAKING NOTES** | Our two blocks were picked by hand in the cool pre-dawn hours, and the fruit was delivered to the winery before sunrise. We hand-sorted the clusters before transferring them into a bladder press. After gentle pressing, the juice settled for 24 hours before we carefully racked it into 228L French oak barrels, 57% new. Native yeast slowly guided alcoholic fermentation in barrel, with measured batonnage until malolactic fermentation was complete. The wine aged sur lie for 15 months and was bottled unfiltered and unfiltered.

**ABOUT** | Ways of Wayfarer Chardonnay from Waters Ranch Vineyard honors the first chapter of the Pahlmeyer legacy. Planted in 2000 by Cleo's father, Jayson Pahlmeyer, and designed by renowned vineyard developer David Abreu, Waters Ranch Vineyard is situated on the eastern mountain range of Napa Valley in the Atlas Peak AVA. On a mountaintop at 2,200 feet with shallow, rocky volcanic soil and sightlines to San Francisco drawing cool winds from the bay, Waters Ranch is a cool spot in the otherwise warm region, creating structured Chardonnay rich in texture and vibrancy.

ORIGIN	Waters Ranch Vineyard, Atlas Peak, Napa Valley
BLOCKS	33B, 34A
CLONE	Berlenbach Old Wente
WINEMAKER	Todd Kohn
PRUNING	Cordon
HARVESTED	September 21, 2023
BOTTLED	December 18, 2024
ALCOHOL	14.3%
pH	3.37
TA	6.1 g/L
PRODUCTION	172 cases