



## 2021 PAHLMAYER CHARDONNAY NAPA VALLEY

HARVESTED	September 2 - 27, 2021
VINEYARDS	Pahlmeyer Estate, Stagecoach, Antica, Hudson, and Hyde
BOTTLED	August 2022
COMPOSITION	100% Chardonnay
ALCOHOL	14.5%
WINEMAKER	Katie Vogt
RELEASE DATE	March 2023

### VINTAGE NOTES

2021 was a remarkable growing year. All of our vineyards expressed themselves in their purest form. There was a lot of distinct character, block to block, which allowed us to create truly unique, interesting, and compelling wines. An arid year resulted in meager yields throughout our vineyards, fewer clusters, and tiny berries giving us gorgeous concentration. While it was an early vintage, gentle weather throughout the growing season allowed the vineyards to develop steadily and fully, resulting in intense, complex fruit. The berries retained naturally high acidity levels, and with low yields and small berries, they achieved a concentrated tannin profile. That ideal combination of acidity and tannin – with a pure, powerful fruit core – indicates this will be an age-worthy vintage.

### WINEMAKING NOTES

We picked our Chardonnay from high-elevation vineyards during the cool of the night. Each whole cluster was meticulously hand sorted at the winery before pressing, and the two press cuts were segregated and aged separately. The juice naturally settled in stainless steel tanks until ready to rack to barrel. Our top lots were racked to new French oak barrels where they completed primary fermentation via partially native yeasts. After primary fermentation, the lots remained on lees and were stirred up to three times per week through malolactic fermentation to create a rich, luscious texture. The wine continued to age on lees in 100% new French oak barrels for 12 months and was bottled unfinned and unfiltered.

### WINEMAKER IMPRESSIONS

Our 2021 Chardonnay is a thrilling, age-worthy wine, ultra-rich and concentrated yet beautifully balanced with lively fresh acidity. Intense aromas of ripe gooseberry, lemongrass, and sweet clover bound from the glass with lingering notes of orange blossom honey. The wine has a brilliant juxtaposition of opulence and bright acidity on the palate, with pure, focused fruit at its core. A surge of tarte citron and toasted almond rides an edge of lifting acidity as polished oak tannins frame the fruit beautifully and seamlessly, captivating notes of salted caramel and baked spiced pear echoing on the finish. –KV

### SERVING AND PAIRING SUGGESTIONS

Serve this wine around 62°F to showcase its breadth and complexity. Pairing ideas include a tangy goat cheese, chicken piccata, linguine with lobster, or crab cakes.

