



2022 PAHLMAYER CHARDONNAY NAPA VALLEY

HARVESTED	August 24 - September 10, 2022
VINEYARDS	Antica, Stagecoach, Toyon, Waters Ranch, and Hyde
BOTTLED	August 2023
COMPOSITION	100% Chardonnay
ALCOHOL	14.4%
WINEMAKER	Katie Vogt
RELEASE DATE	Spring 2024

VINTAGE NOTES

The 2022 vintage was another low-yielding year that resulted in expressive, opulent wines with wonderful concentration. The year started off with nearly ideal growing conditions: welcoming late winter rains followed by excellent weather through the spring and summer months, save a few late summer heat spikes. Slightly early bud break and flowering led to optimal fruit set. Arid conditions and moderate temperatures allowed clusters to develop steadily and evenly with small berries. We harvested our Chardonnay at optimal ripeness in late August through early September, prior to the heatwaves, the fruit retaining excellent acidity.

WINEMAKING NOTES

We picked our Chardonnay from high-elevation vineyards in Napa Valley and select blocks in Carneros 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. In April 2023, the selected lots were racked off heavy lees, blended in tank, then returned to barrel for final aging. The wine continued to age on lees in 100% new François Frères oak barrels for 12 months and was bottled unfiltered and unfiltered.

WINEMAKER IMPRESSIONS

Our 2022 Chardonnay is a masterful balance of opulence and vibrancy. Stone fruit aromatics give way to a fresh tropical lift with underscoring hints of toasted marshmallow and flint. This Chardonnay is concentrated and focused on the palate, unfurling a rich tapestry of crushed Marcona almond, freshly baked macaroon, and preserved lemon buoyed by dynamic acidity. The palate is textured and rich while bright and lively, with intense, ever-evolving flavors that linger through the finish. Exhibiting a full, layered palate upon release, this wine will continue to gain detail and depth over the next 5-7 years of careful cellaring. – *Winemaker Katie Vogt*