

HAYES VALLEY



2021 HAYES VALLEY CHARDONNAY

The Hayes Valley Chardonnay was created to find a happy balance between what used to be known as “California Style” heavily oaked Chardonnay and what is currently the trend in California with unoaked Chardonnays. The Hayes Valley Chardonnay uses just 20% oak influence and hits the middle ground of the two leaving you with just a kiss of oak.

HARVEST NOTES

The 2021 growing season was another unique season from start to finish throughout California. With most of the state back in a severe drought situation, bud break started early due to extremely dry soils throughout California’s vineyards. Luckily, it was a very mild spring and there were very few reported cases of frost. Mild temperatures stayed right through and into the Summer. The Summer was mild to cool compared to historical averages and there were no major heat events or spikes. Having the mild temperatures allowed for a prolonged growing season and optimal ripening temperatures right into the Fall. The Harvest for much of the state began 1 week to 10 days earlier than the previous 3 seasons due to the vines being subjected to absolute perfect ripening weather. By the time any late October rain event came, they were welcomed as a natural dose of water after harvest as many vineyards had already harvested roughly 95% of their grapes. Another premium growing season with outstanding quality marking 4 straight years of above average wine quality in the cellar.

WINEMAKING NOTES

The Hayes Valley Chardonnay is whole cluster pressed to tank where it undergoes a 48 hour cold settle at 45 degrees F. Post settling it is racked to Stainless Steel tank where it is inoculated, and fermentation begins. 20% of the wine is then transferred to French Oak and the remainder is fermented in Stainless Steel tanks. Post aging the wine is blended together where the bright fruit and citrus aromas come together with subtle hints of vanilla and sweet oak to give balance and life to this elegant Chardonnay.

TASTING NOTES

Color: Medium Straw, Golden

Aroma: Lemon, pineapple

Structure: Soft Tannins, Moderate Acidity, Long Finish

Flavors: Papaya, vanilla, caramel, light oak

Pairings: Lobster, pork chops, salad with sliced almonds

TECHNICAL INFORMATION

Vineyard: 100% California Vineyards

Blend: 100% Chardonnay

Aged: 12 months in 20% New French Oak, 80% Neutral French Oak

Harvest Date: Sept 12th – 19th

Average Brix at Harvest: 23.5

PH: 3.55

TA: 0.59

Alcohol: 13.5%

Sugar: 0.08g/L

