



2019 CHARDONNAY RODGERS CREEK PETALUMA GAP AVA

VINEYARDS

Sonoma County's Petaluma Gap AVA continues to set the bar higher for the entire region for its ability to produce fruit with exceptional freshness, minerality, and a remarkable depth of clean varietal character. Our Rodgers Creek single vineyard selection grows in a rocky soil substrate in a cool, windy climate with ample sunshine, making this one of the most expressive sites for growing Chardonnay.

VINTAGE NOTES

The beginning of the 2019 growing season was defined by copious rainfall and late soil moisture. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant & expressive wines. The long, relatively mild finish to the season, not without its moments of unpredictability, helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure, and tannins. Yield size is slightly below average. All in all, exceptional fruit with bright acidity and ample texture promises an amazing vintage.

WINEMAKING NOTES

The grapes arrive to the winery at first light where they are weighed and then placed, whole cluster, into the press. The pressing cycle takes nearly two hours and gently extracts the cool and vibrant juice which is then transferred to small, stainless-steel tanks for chilling and settling. Within 48 hours the juice is transferred to small French oak barrels where the fermentation takes place. During fermentation we determine which of these individual barrels will undergo malolactic fermentation, as it is only necessary on a small percentage of the wine in order to impart the additional layers and to provide more full and complete flavor and rounded texture.

TASTING NOTES

The 2019 Emblem Chardonnay springs from the glass with aromas of vivacious pink grapefruit, white peach and golden apple. Scents of fresh ginger, orange blossoms, beeswax and shaved almonds develop over time. Medium-bodied, the palate delivers super-intense citrus flavors and a satiny texture, finishing with beautiful mineral notes.

BLEND: 100% Chardonnay

AGING: 15% new French oak for 7 months, 85% neutral French oak

ALCOHOL: 13.5%; TA 7.6 g/L; pH 3.4

CASE PRODUCED: 742

SRP: \$35



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