

EMBLEM

MICHAEL MONDAVI FAMILY

2021 CHARDONNAY RODGERS CREEK PETALUMA GAP AVA

Grape Varieties

100% Chardonnay

Vineyard

Sonoma County's Petaluma Gap AVA continues to set the bar high 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

2021 was described as a "cold start to a warm, fast finish." The crop was slightly lighter due to a variety of water conservation efforts growers implemented to limit water use. This was true across Sonoma County and among all varieties. Though the season was void of long, lingering heatwaves, grapes in warmer regions matured slightly earlier due to it being a lighter crop and grapes from the cooler region ripened at a more normal rate. Despite yields being lighter than the average, the 2021 crop is viewed as an excellent vintage.

Winemaking

Low intervention winemaking helped to capture the nuance of the vineyard and to preserve the vibrant acidity in the wine. Whole clusters were brought into the stainless-steel tanks to extract flavor and free-run juice; they were gently pressed after 24 hours, yeast added, and then moved into barrels for fermentation. The wine is aged 7 months in French oak (10% new) without stirring of the lees or malolactic fermentation. Lightly fined and filtered.

Tasting Notes

This wine shimmers in the glass with delicate hues of gold and chartreuse that match the subtle aromas of elderflower, honeycomb, lemon peel and white peach. Generous on the palate with flavors of quince and preserved lemon highlighted by mineral notes and lively acidity. It is a definite nod toward the wines of Chablis with its crisp style and minimal oak influence.

TA: 6.9 g/l | pH: 3.4

ABV: 13.4%

Cases Produced: 698



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