

MIRROR

SONOMA COAST CHARDONNAY 2022

WINEMAKING:

Hand harvested from SE facing vines on a gentle slope of the Calesa Vineyard in the Petaluma Gap AVA of the Sonoma Coast, whole clusters of the Clone 17 Chardonnay are carefully sorted and delicately pressed. Lush mouth feel and complex structure are augmented through barrel fermentation over several months in a cool cellar, sur lie with frequent stirring. An extended and complete malo-lactic fermentation follows through the following summer, for added depth. 50% new Francois Freres Cooperage French oak barrels for 16 months total time.



TASTING NOTES:

The Calesa Vineyard in the Petaluma Gap is always a pleasure to work with and even more to savor and enjoy! Delightful aromas of sweet vanillin gently emerge, mingling with the enticing scent of freshly baked creme brule'. Notes of toasted oak and caramelized sugar dance gracefully, inviting you deeper into the sensory journey. Tropical sensations of ripe pineapples delicately weave through, adding layers of complexity and clever allure. Further on the palate, the wine unveils its greater depth of character. Bright yet creamy textures caress the senses, reminiscent of luxurious white Burgundy while hints of toasted oak provide a subtle backbone. There is a freshness of acidity in this wine that carries for over 2 minutes of an outstanding long finish.

HARVEST DATA:

Date: August 30, 2022

pH: 3.48

Total Acidity: 0.6 g/100ml

RELEASE INFORMATION:

Release Date: May 2024

Total Production: 98 cases

TECHNICAL DATA:

Varietal: 100% Chardonnay

Appellation: Petaluma Gap, Sonoma Coast

Alcohol: 14.2%

Total Production: 98 cases