

MIRROR

CALESA VINEYARD CHARDONNAY 2023



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 malolactic fermentation follows through the following summer, for added depth. 40% new Francois Freres Cooperage French oak barrels for 16 months total time.

TASTING NOTES:

A beautifully poised expression of White Burgundy, this wine opens with a bright, crystalline citrus profile lemon zest and mandarin peel dancing with vibrant acidity that immediately uplifts the palate. On the nose, delicate aromas of white florals float just above the surface, adding a subtle perfume that enhances its elegance without coming across overwhelming. The new oak is judiciously applied more a whisper than a statement bringing a soft creaminess and a hint of toast that rounds out the wine's precision with a gentle touch. The texture is silken, refined, with a mineral backbone that speaks to its terroir. A wine of finesse and quiet confidence, it lingers with a citrusy persistence inviting another sip. Perfectly balanced between vibrancy and depth, this is a mountain Chardonnay that speaks rather softly but leaves a lasting impression. I believe cellared correctly, this wine will age with grace over the next 10 to 15 years...

HARVEST DATA:

pH: 3.52

Total Acidity: 0.61 g/100ml

TECHNICAL DATA:

Varietal: 100% Chardonnay

Appellation: Petaluma Gap AVA, Sonoma Coast

Vineyard: Calesa Vineyard

Alcohol: 14.2 %

Total Production: 88 cases

Retail: \$55.00 / 750 ml

96 Points Decanter