

MIRROR

SONOMA COAST CHARDONNAY 2024



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. 40% new Francois Freres Cooperage French oak barrels for 16 months total time.

TASTING NOTES:

Golden straw in the glass, the 2024 Mirror Chardonnay opens with inviting aromas of delicate white flowers layered over a subtle thread of French oak vanillin. On the palate, it reveals a rich, silky texture with flavors reminiscent of crème brûlée and lightly caramelized sugar that is balanced by a refreshing zip of crisp minerality. The oak is well integrated, lending warmth without overshadowing the wine's natural brightness. I believe cellared correctly, this lovely bottling will improve over the next 3 years and survive to its 10th birthday, or even longer. Just 4 barrels produced.

HARVEST DATA:

pH: 3.49

Total Acidity: 0.59 g/100ml

TECHNICAL DATA:

Varietal: 100% Chardonnay

Appellation: Petaluma Gap, Sonoma Coast

Vineyard: Calesa Vineyard, Petaluma Gap AVA, Sonoma Coast

Alcohol: 14.5 %

Total Production: 109 cases

Retail: \$55.00 / 750 mL