



CHARDONNAY RESERVE 2019



Type of wine:	White wine made with organic grapes
Grapes:	Chardonnay – picked by hand
Vintage:	2019
Aging potential:	6 years
Fermentation:	Traditional fermentation
Aging vessel:	18 months in French oak barrels
Origin/location:	100% estate grown in our Sanel Valley Vineyards/Hopland, the southernmost town in Mendocino County
Soil:	Mostly gravelly, bench land loamy soils
Altitude:	500-600 feet above sea level
Age of vines:	Vines plots of 7, 27 and 28 years old

Tasting notes: Satiny, ultrarich and deeply complex, with layers of floral, butterscotch, fig, apricot and pear flavors that are impeccably balanced; while the flavors are bold and concentrated on the entry, this wine turns amazingly elegant and sophisticated on the finish.