

2022 *Sonoma Coast*
Genevieve's Block Chardonnay
Not Yet Rated

Picked in the predawn hours of September 16th, 2022, this was our earliest harvest of Genevieve's Block since 2015. 2022 was a marquee moment for this site. Stan Devoto has farmed sustainably from the beginning, but with new ownership, we converted to certified organic farming. After a rigorous three years, I am happy to report that Genevieve's Block is officially certified organic.

Winemaking with Genevieve's Block is neo-classical; that is to say, allowing the vineyard's voice to rise above everything else is the goal. Grapes are hand-picked at the coldest time of day to ensure freshness, retain acidity, and prevent non-advantageous micro-bio processes. The grapes are loaded into a bladder press, where a gentle four-hour press cycle gets us the needed juice without any overly harsh phenolics. The juice is then moved to tank for 24 hours to oxidize before moving to French oak barrels (33% of which are new) for fermentation and aging. The wine spends 17 months sur-lie before it is bottled.

The 2022 Genevieve's is showing very well for only being in bottle a few months. At this stage, it needs a heavy decant to open up. Once it's comfortable, a delicious note of buttered and grilled Bosc pear arrives on the nose. There is a complex medley of white mint, stone fruit, kumquat, jasmine, and quince. Juicy acidity on the palate with a classic Chardonnay finish of warm baking spices. This vintage will age beautifully. Drink now through 2035.

Vineyard Notes:

Location

The block of Devoto Vineyard is on a west-facing hillside above the town of Sebastopol. The Chardonnay ripens slowly under the full weight of the Pacific Coast influence and produces a remarkably elaborate and elegant wine. The 900-some-odd vines that provide the fruit for this wine are a Donelan monopole.

Cellar Notes:

Percentage New Oak

33%

Composition

100% Chardonnay

Barrel Aging

17 months

Alcohol

14.6%

Bottling Date

February 2024

Production

140 cases

