

2021 Sonoma County Nancie Chardonnay

Nancie Chardonnay is a blend of vineyard sites throughout Sonoma County with a few commonalities; emphasis on vine age, dry farming, and vineyards rooted in well-drained, gravelly loam soils. These consistent variables present us with a wine that embodies complexity, poise, and grace. The blend includes fruit from our dry-farmed estate, Obsidian Vineyard, yet the core of the wine is from the original Nancie site of of Farina Vineyard on Sonoma Mountain and from the 45-year old vines of Lazy W Ranch in the Russian River Valley. We also sourced from Searby, Allen Family Ranch, and Garbro Ranch owned by the Dellinger family. Together with the Obsidian Vineyard fruit, this blend is complex and elegant in a way we never cease to appreciate.

The assemblage of this wine changes every vintage, and begins in our minds during fermentation. The result is a mix of lots that have received different treatments – partial malolactic fermentation, selective lees stirring, and a symphony of flavors and aromatics.

The 2021 vintage was a good return to normal after 2020. It was a warm growing season but still cooler than the previous year. During crop estimations we had super low cluster rates, which was a telltale sign for great, concentrated, flavor-forward wines.

On the nose, mint, Asian pear, quince, and Baklava jump from the glass. Lovely citrus aromas of orange blossom and candied lemon peel appear without being acidic or ripe; not stirring the lees encourages those notes. The palate is taut and lively but balanced with nutmeg, white grapefruit, and lemon bar. Slate and salt stone add final texture as a nice bookend on the palate.

Cellar Notes:

Percentage New Oak 22%	Composition 100% Chardonnay
Barrel Aging 10 months	Alcohol 13.9%
Bottling Date August 2022	Production 1117 cases

