



2020 BEVERLY'S CHARDONNAY



Varietal Composition:
100% Chardonnay

Appellation:
Carneros

Final Chemistry:

TA: 5.7 g/L

pH: 3.46

Alcohol: 14.3%

Residual Sugar: 0.02%

Cellaring:

*12 months in 50% new French
oak*

Production:
281 Cases

Bottled:
August 25th, 2021

Released:
March 15th, 2022

Growing Season

The 2020 season started with a rather warm and dry winter, late rains and cold weather surprised us at the end of March. While the spring was mild and sunny, leading to a heavy fruit set, the summer brought very cool mornings coupled with extremely warm days. Heat spikes helped move the harvest forward and most of our fruit was picked a full two weeks ahead of the normal schedule. Our new vines gifted us with their first year of full production and the quality is superb!

Winemaking

Whole clustered pressed, this Chardonnay was fermented in predominately neutral oak barrels for around 30 days. Partial malolactic fermentation was allowed in order to bring some creamy characteristics to the wine to balance with the fruit. An old-world winemaking technique known as batonnage is implemented to stir in the lees (residual yeast) to add to the texture to the wine and provide a silky mid-palate.

Sensory Profile

A complex and layered chardonnay with lemon, custard, and tropical fruit. It is structured style with refreshing acidity balanced by its long round palate and mouthwatering mineralogy. It slowly opens to additional layers of granny smith apple, peach pie, creamy, jasmine/spice.

