



2022 BEVERLY'S CHARDONNAY



Varietal Composition:
100% Chardonnay

Appellation:
Carneros

Final Chemistry:

TA: 7.2 g/L

pH: 3.29

Alcohol: 14.0%

Residual Sugar: 0.02%

Cellaring:

12 months in 50% new French oak

Production:

348 Cases

Bottled:

August 30th, 2023

Released:

March 11th, 2024

Growing Season

The season started with very little winter precipitation and cool temperatures during the spring. Record breaking heat in September followed by early fall rains kept us on our toes! Another year where expertise, patience and adaptability were key to success. Yields were down compared to our historical average but overall, we are excited for the quality of the fruit for this vintage.

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 of the wine and provide a silky mid-palate.

Sensory Profile

A richly textured and complex Chardonnay with layers of lemon cream pie, granny smith apples and toasted brioche. Its creamy finish is framed by a mouthwatering minerality as the opulent fruit reverberates on the palate.

