



HERON

CHARDONNAY

CALIFORNIA
2022

EXPERIENCE

Aromatic orange and lemon blossom, ripe white peach, beeswax.
Fresh exotic citrus, stone fruit, mineral notes. Both fresh and round simultaneously lead to an elegant finish in a classic example of the noble Chardonnay varietal.

PLACE

We get complexity by blending different geographical AVAs rather than blending grape types. 100% Chardonnay, our fruit comes from relatively high elevation and cool climate Potter Valley Mendocino, the Sonoma side of the Carneros AVA, and Clarksburg, bathed in fog and cool breezes from the San Francisco bay.

VINEYARD AND CANOPY MANAGEMENT

The grapes were picked cool at night and cold pressed at the winery in the morning, cold settled over 2 days, then cool fermentation in stainless steel for 27 days. Our Chardonnay sees no oak during its fermentation or maturation, and we retain natural acidity since we have no malolactic fermentation.

WINEMAKING DETAILS

No oak!

No malolactic fermentation

Vinified separately in stainless steel

Roughly 4 months of lees contact and judicious battonage when needed

Alc.13.5%

LAELY'S NOTES

I'm a Francophile, I must admit, having begun my winemaking odyssey in France. When people say a California Chardonnay is "Burgundian", I usually roll my eyes, because that simply isn't possible. What part of Burgundy, anyway? Chardonnay is one of the richest white varietals to begin with, so why oak it to weigh it down? I like this unoaked, voluptuous yet bright wine, that's simply true to its varietal.