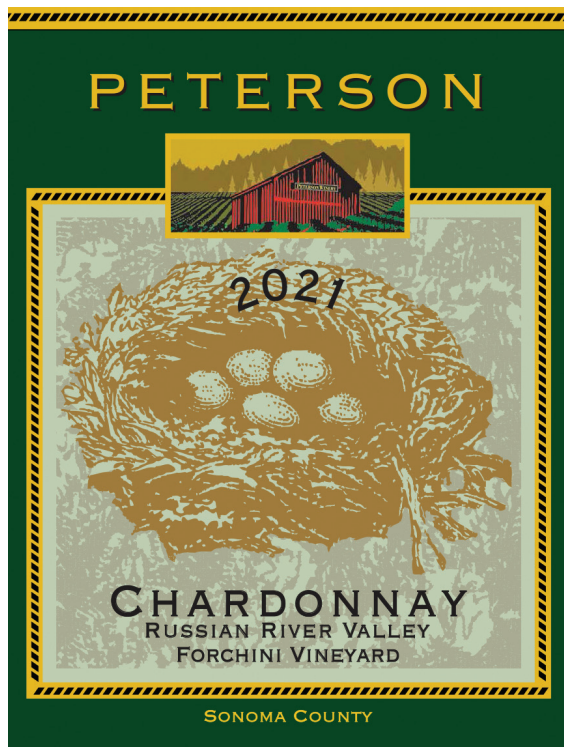


PETERSON



2021 CHARDONNAY Forchini Vineyard Russian River Valley, Sonoma County



Technical Data

| | |
|----------------|--|
| Composition: | 100% Chardonnay |
| Vineyard: | Forchini Vineyard |
| Appellation: | Russian River Valley, Sonoma County |
| Harvest Date: | September 8, 2021 |
| Alcohol: | 14.4% |
| pH: | 3.35 |
| TA: | 0.71g/100ml |
| Barrel Aging: | 8 months |
| Cooperage: | 50% new French oak barrels 50% 5-8 year-old neutral oak barrels |
| Bottling Date: | May 26, 2022 |
| Closure Type: | Natural cork - Amorim NDTech - individually scanned & TCA free |
| Production: | 48 cases 750ml bottles |
| Release Date: | December 2022 |

Jamie Peterson's Vintaged View

Back after a two-decade hiatus!

My father Fred planted Chardonnay during the 1990's in the Anderson Valley of Mendocino, specifically at the vineyard formerly known as Floodgate. Following the 2002 vintage, the vineyard was sold, and we switched our focus to producing our estate grown 3V blend as well as Sauvignon Blanc as our white wines.

We had been buying Old Vine Carignane from the Forchini family since 2006, and we know Andrew Forchini to be a wonderful farmer and person to work with. In late summer of 2021, he asked if we might have interest in taking the very last small bit of Chardonnay from his home ranch in the Russian River Valley that would be remaining on the vines after he fulfilled his contracts.

The small but flavorful crop impressed us so much, we've decided to make it a part of our regular line up. Showcasing partial barrel fermentation to accentuate the best of the flavors and texture of Russian River Valley Chardonnay, we hope you enjoy it as much as we do.

Tasting Notes

An expressive nose reveals green apple, ripe pear, honeysuckle and lemon zest wrapped in hints of toasty oak. From the refreshing entry emerge layers of bright fruit—Meyer lemon, yellow apple, Asian pear and Crane melon. The smooth mouthfeel is balanced with threads of flinty minerality and lemony acidity. As the wine lingers, traces of ginger, spicy guava and Pomelo add to the complexity of flavors.

The perfect wine to balance out a butter or olive oil rich meal, like sautéed scampi with fresh scallions over linguine, or roasted chicken with herbed butter.