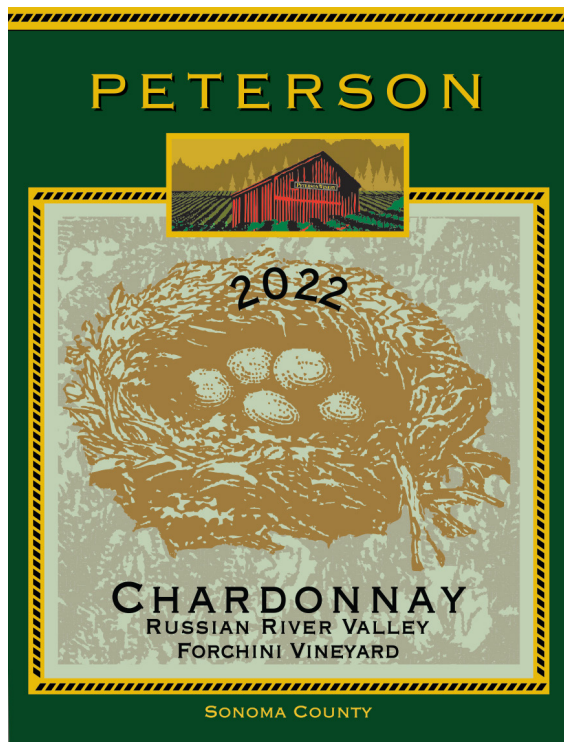


PETERSON



2022 CHARDONNAY Forchini Vineyard Russian River Valley, Sonoma County



Technical Data

Composition:	100% Chardonnay
Vineyard:	Forchini Vineyard
Appellation:	Russian River Valley, Sonoma County
Harvest Date:	August 24, 2022
Alcohol:	14.1%
pH:	3.25
TA:	0.74g/100ml
Barrel Aging:	8 months
Cooperage:	16% new French oak barrels 17% 2-year-old French Acacia barrels 67% 5-8 year-old neutral oak barrels
Bottling Date:	June 27, 2023
Closure Type:	Natural cork - Amorim NDTech - individually scanned & TCA free
Production:	140 cases 750ml bottles
Release Date:	January 2024

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

Subtle aromas of fresh squeezed lemon mingle with traces of butterscotch. Reminiscent of a classic Chablis, this Chardonnay offers luscious yet delicate flavors that envelope the palate with the perfect balance of fruit and an inviting minerally saline essence. A mix of Lisbon lemon, green apple, lime peel and mandarin is woven with hints of mouthwatering minerality. The citrus flavors linger long, giving extra moments to savor the wine.

Ideal to pair with oysters on the half shell, Hamachi sashimi, or seared scallops served on a bed of lemon risotto.