



## 2023 Chardonnay Ferrington Vineyard Technical Sheet

### Harvest Notes

2023 has a large chance of going down as one of the best vintages across the board in the last 20 years in the North Coast of California. As Luck would have it this is our first Harvest at Ferrington and it does not disappoint. Our first wet winter in four years saturated the soils and put us two weeks behind right from the start. Although other wines were picked late in the season with the worry of rain, this Chardonnay was picked early in the season giving plenty of time for a wild yeast fermentation.

### Tasting Notes

The characters found in this wine are an expression of four primary factors. The Ferrington Vineyard is largely prized due to its well-drained soils at the foot of the eastern hills of the Anderson Valley which create small vines with intensely flavored clusters. The nose exhibits strong floral notes, think lilies, a calling card of clone 17, backed by a mid-summer stone fruit salad, think loads of ripe peaches and a touch of Grand Marnier. The wild yeast fermentation adds aromas of grandma's house on a Sunday during a cookie baking session. Finally, a light toasting of oak tops off the baking spice theme with cinnamon, vanilla, and fresh shaven nutmeg.

### Winemaking Notes

The grapes were harvested early in the morning and whole bunch pressed into tank. After 48 hours settling the juice was racked into French oak barrels (25% new). The barrels were not inoculated, and 3 days later wild yeast began to noticeably ferment. After about 15 days the barrels were inoculated with malo-lactic bacteria as the ferments finished. The barrels were topped and stirred biweekly until the New Year, then only topped. The wine remained on lees for 6 months. This wine was filtered to allow aging but not fined.

### 2023 Ferrington Chardonnay Tech

|               |                           |                |                   |
|---------------|---------------------------|----------------|-------------------|
| Harvest Date: | September 5 <sup>th</sup> | Bottled:       | August 27th, 2024 |
| Varietal:     | 100% Chardonnay           | Alcohol:       | 13.1% by vol      |
| Clone:        | 17 (Robert Young)         | Total Acidity: | 6.1 g/L           |
| Barrel Age:   | 11 months                 | pH:            | 3.3               |
|               | 25% new French oak        |                |                   |
|               | 75% neutral oak           |                |                   |
| Appellation:  | Anderson Valley           |                |                   |
|               | Ferrington Vineyard       |                |                   |
| Bottle Size:  | 750ml                     |                |                   |
| Production:   | 108 cases                 |                |                   |