



FRONT



BACK

VINEYARD  
CHUY (VENDEMIA)

VARIETAL  
CHARDONNAY

AVA  
SONOMA VALLEY

FERMENTATION  
NATIVE YEAST

ÉLEVAGE  
8 MOS.

COOPERAGE  
NEUTRAL OAK

TOTAL ACIDITY  
8.0 g/L

pH  
3.30

RESIDUAL SUGAR  
2.8 g/L

ALCOHOL BY VOLUME  
13.3%

PRODUCTION  
600 BTLS

#### NOTES

Harvested at 22.7 brix, the wine was whole-cluster pressed into 100% neutral oak barrels and fermented using native yeasts. We stirred each barrel daily until the wine was dry. After 8 months on the lees, we bottled the wine unfiltered. It was an honor for us to produce this wine and while it is most certainly drinking beautifully right now, please remember this vineyard is now in our rear view. We definitely recommend giving this wine some time in the bottle, how long is up to you.

#### AROMATICS

meyer lemon, salted butterscotch

#### FLAVORS

brioche, green apple, sea salt

#### THE VINEYARD

Organically farmed since the 1970's, the CHUY Vineyard was a rare planting of terraced, head-trained, dry-farmed, Wente Clone, Chardonnay that has been produced by some of our most revered producers including; Neyers, Failla and LIOCO. Known as Vendemia by some, we have chosen to honor the tradition of labeling it after it's grower and caretaker, Chuy Ordaz. Now in an effort to keep our portfolio of wines unique, we avoid producing Burgundian or Rhone style wines, but a rare opportunity to purchase this fruit is why this release is so important.