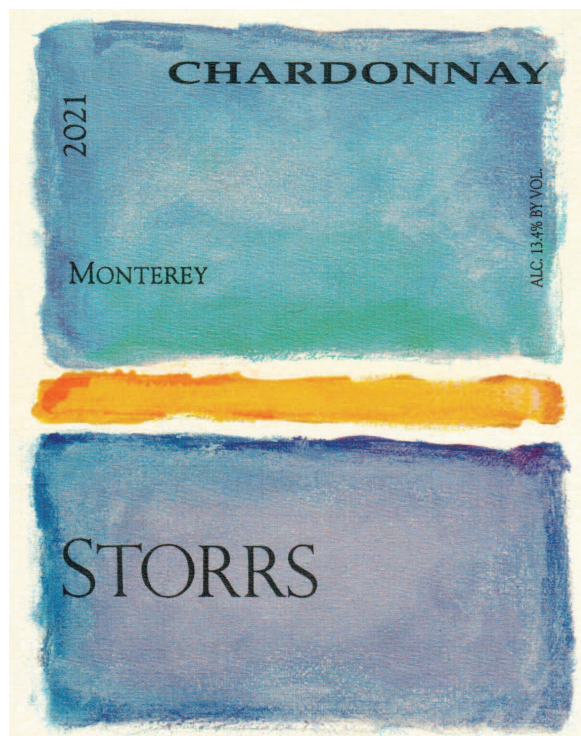


VINEYARD

- Riverview Vineyard, Soledad/Pinnacles district, Monterey
- Cool Region I
- vertical shoot positioning trellises
- well-drained, porous, alluvial soils
- warm, windy days; cool nights
- Dijon clone 96 and Wente-clone Chardonnay
- Cool climate yields fruit-forward, aromatic wines



WINEMAKERS' NOTES

Harvested from one of the coolest meso-climates of the Monterey A.V.A., Riverview yields a firmly-structured wine complemented by bright notes of nectarine and stone fruit owing to the effects of Bourgoblanc and fermentation in one and two year-old French oak barrels. The portion that was fermented in stainless steel allows the flinty nature of the *terroir* to be revealed in the resulting wine.

WINEMAKING

- hand-harvested October 1 & 7, 2021
- whole-cluster pressed
- cold-settled for 30 hrs
- 40% barrel-fermented in French oak
- 60% fermented in stainless steel
- several yeast strains layered including Bourgoblanc & native
- aged for 10 months
- bottled September 2022
- 1245 cases produced

