

2022 SOLAKSEN CHARDONNAY

SINGLE BARREL



The 2022 Single Barrel Solaksen Chardonnay is a single vineyard wine from the Royal Slope AVA.

The winemaking team worked with our vineyard manager to restrict yields, creating concentrated, expressive berries. Canopy management and irrigation strategies were implemented to highlight the unique aspects of the vintage. Flavor development and sugar accumulation occurred on a mirrored trajectory. Harvest was in the early mornings of the first week of October. At the winery, the fruit was whole-cluster pressed directly to 100% new French oak.

Barrels of varying format were selected to create layers of complexity. Fermentation was done at a low temperature, lasting several months. Full malolactic fermentation added weight and texture. The wine was racked after one year and barrel aged for 18 months. The final blend was cold-stabilized in tank, and bottled un-fined and unfiltered, producing only 132 cases.

The resulting wine is 100% Chardonnay, Clones 15 and 76, planted in 2015.

“ The bouquet opens with scents of ripe pear, grilled pineapple, and lemon custard layered with hazelnut, almond cream, and a faint trace of vanilla bean. On the palate, the wine flows with generous texture and striking balance, where baked apple and citrus oil mingle with hints of toasted cedar and crushed seashell.”

95 POINTS, JEREMY YOUNG, INTERNATIONAL WINE REPORT

LABELED AVA	ROYAL SLOPE
VARIETALS	100% CHARDONNAY
FERMENTATION	FERMENTED SLOW AND COOL IN 100% NEW FRENCH OAK BARRELS
AGING	AGED 20 MONTHS IN 100% NEW FRENCH OAK
ALCOHOL	14.7%
CASES	132
BEST BETWEEN	NOW – 2035
RETAIL	\$50

SOLAKSEN VINEYARD BLOCKS

