

# 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.

“ This radiant gold wine presents aromas of stone fruit, candied lemon peel, spiced pear, and brioche. The leaner palate reveals quince, grapefruit, stony minerals, and delicate spice. Sleek and refreshing the finish is clean, and elegant featuring peach blossom, toasted almond, and ginger.”

ALEX STEWART, WINEMAKER

LABELED AVA	ROYAL SLOPE
VARIETALS	100% CHARDONNAY
FERMENTATION	SLOW AND COOL, OVER THE COURSE OF MONTHS
AGING	CELLARED FOR 20 MONTHS
ALCOHOL	14.7%
CASES	132
BEST BETWEEN	NOW – 2035
RETAIL	\$50

