

# 2021 LA REYNA BLANCA CHARDONNAY

## SINGLE BARREL



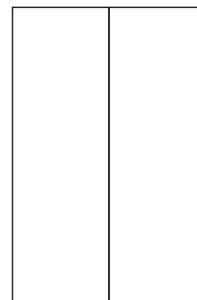
The 2021 wine vintage had below average winter precipitation, with early budbreak in late March, normal to slightly early bloom in late May and early June, and small clusters with generally low yields. The heat in late June resulted in higher sugars but lagging flavor development and phenolic ripeness. Acidity was relatively low compared to average. Cool Fall temperatures allowed for flavor to catch up while sugar accumulation plateaued.

White wines from this vintage are ripe and rich, while red wines are intensely concentrated with great structure. Vineyards used sustainable farming practices with reduced yields to concentrate flavors and encourage complete expressions of ripeness. Chardonnay Clones used were 76, 95, and 96. The fruit was brought in cold, fermented slowly in barrels, stirred on its lees every week. The wine underwent full malolactic fermentation, and was bottled unfined and unfiltered.

“ The 2021 Single Barrel ‘La Reyna Blanca’ comes from a small site that is planted to three clones of Chardonnay. Very golden in the glass 2021 Chardonnay offers amazing concentration and bright underlying acidity. Lemon zest and creme brûlée flavors greet you alongside marzipan and a near minute long finish. A stunning bottling, this will live on for another ten years.”

- 95 POINTS, OWEN BARGREEN, OWENBARGREEN.COM

LA REYNA BLANCA



<b>LABELED AVA</b>	ROYAL SLOPE
<b>VARIETALS</b>	100% CHARDONNAY
<b>FERMENTATION</b>	100% BARREL FERMENTED IN VARIOUS FORMAT SIZE, COOL AND SLOW FOR BETWEEN 2-4 MONTHS.
<b>AGING</b>	AGED IN 76% NEW FRENCH OAK AND 24% USED FRENCH OAK OF VARIOUS FORMAT SIZE FOR 20 MONTHS.
<b>ALCOHOL</b>	14.9%
<b>CASES</b>	223
<b>BEST BETWEEN</b>	NOW – 2033
<b>RETAIL</b>	\$50