

Vintage 2024



Chardonnay

Estero, Russian River Valley

AROMA

golden apple, lemon curds, chalk

FLAVOR

green pear, citrus oil, riverstone

FOOD PAIRINGS

pizza funghi, chicken karaage, rock shrimp quesadillas

VINIFICATION

9 tons hand harvested between 8/27 and 9/19. Fruit was crushed and pressed, then transferred to a settling tank. The wine fermented on native yeasts in neutral 600L puncheons, and completed a spontaneous malolactic fermentation. It was aged in barrel for 10-months then racked to steel for an additional 6-months of aging. Bottled unfinned/unfiltered.

SITE

This wine features a selection of premier vineyards in the Russian River Valley watershed. This growing zone is situated 4-15 miles from the Pacific Ocean. The soils are known locally as Goldridge—a fine-sandy-loam topsoil, over sandy clay loam subsoils, underlain by weathered sandstone. Clonal material includes some prized Wente Clone, Curtiss Clone, Clone 4, Dijon 95 + 96.

NOTES

The 2024 Estero marks the 14th installment of a wine that began with a question. Could we make a Chardonnay from Sonoma County that delivered the same kind of tension, mineral expression, and bridled fruit we so loved in our favorite White Burgundies? I think our first attempt from the cold 2011 vintage gave us the confidence to lean into the project. And so it went. Over the past three years, a surplus grape market has afforded us the opportunity to level up our sources. These recent bottlings of Estero all benefit from top tier grapes normally scheduled for \$70+ single vineyard Chardonnays. A standout from 2024 stable was the Frank Johnson Vineyard, farmed by our friend / Jedi vit guy Scott Knipplemeir. This dry-farmed, organic, Wente clone Chardonnay on AXR-1 roots planted in the 1980s provided extra layers in the wine. There is palpable concentration. A ramped up orchard fruit note. A gobsmacking quality to the wine we've not seen before.

DETAILS

Vineyard

Frank Johnson, Burnside, Piner, Tidal Break, Casa Seca

Appellation

Russian River Valley

County

Sonoma

Winemaker

Drew Huffine

Production

585 cases

Anticipated maturity

2029-2032

Harvest dates

9/5/24

Bottling dates

7/9/26

First Bottling

2011

Yield

1-4 T/acre

Clones

4, 95, 96, 76, Curtiss

Alcohol

13.4%

pH

3.36

Brix

20.8--22.1°

Total acidity

6.1 g/l

Residual sugar

0.5 g/l

Farming Methods

Certified Sustainable + no till Regenerative