



2022 BERLENBACH VINEYARD

Chardonnay, Coombsville, Napa Valley



VINEYARD DESCRIPTION

Located on the east side of Coombsville, along the Vaca Range, the 17.5-acre Berlenbach Vineyard is named for Barney Berlenbach who first planted the vineyard. Berlenbach has a western exposure with soils that are comprised predominantly of volcanic ash, gravel, and loam that are well-drained. The steep vineyard has slopes ranging from fifteen to twenty degrees grade that produce exceptional Chardonnay.

HARVEST NOTES

The beginning of the 2022 growing season was exceptionally mild, with budbreak kicking off in March. By May, the vines began to demonstrate strong shoot growth and average crop yields ahead of veraison in mid-July. While we welcomed a few heat spikes during the summer months, our proactive approach to vineyard management allowed us to not be negatively impacted and we maintained great quality through heat mitigation preparation, including the use of shade cloths and misting systems, among others. Our first day of harvest kicked off on August 18th. As the grapes were harvested, the wine showed excellent balanced acidity and freshness with great flavors.

SENSORY EVALUATION

Our 2022 Berlenbach Chardonnay from Coombsville is immediately expressive from the first swirl of the glass. Intriguing aromas of mango, dried pineapple, lemon zest, with hints of flint and fresh dill give way to a palate that showcases flavors of Meyer lemon, Asian pear, and limestone. The racy acidity lends great sense of freshness and crisp structure to the wine.

APPELLATION
Coombsville, Napa Valley

VARIETAL
100% Chardonnay

AGING
French oak barrels
(25% new, 75% once-used)

RELEASE DATE
Fall 2023

HARVEST DATES
August 18th & 23rd, 2022

FERMENTATION
Whole cluster pressed
barrel fermented (no ML)

TIME
10 months

FIRST VINTAGE
2022