



ELIZABETH ROSE

2022 CHARDONNAY

NAPA VALLEY



VINEYARD NOTES

The Elizabeth Rose Chardonnay demonstrates the synergistic effects of blending fruit from two exceptional vineyards in Yountville to produce a distinctive wine. The Chardonnay in The Block House Vineyard is planted on a mixture of Cole Silt Loam and Yolo Loam soils. These vines were planted in 2010 as clone 96 Dijon grafted to 3309C rootstock. In 2015, a block of Chardonnay was planted in The MorgaenLee vineyard using the same material from Block House. The soil of MorgaenLee is characterized as Yolo Loam. Other than age, the primary difference between both vineyards is that they are planted at opposing row directions. Although both blocks are composed of the same planting material, there is a clear difference in the flavor profile expressed from both sites.

TASTING NOTES

A very well-balanced Chardonnay in terms of structure, texture, and flavors, it showcases notes of stone fruit, green apple, Meyer lemon, and blossom. A toasty, creamy oak influence is seamlessly integrated, adding weight and body accompanied by a lemony acidity on the palate, finishing with a clean aftertaste. A classic Shrimp Scampi will be an option pairing for this wine.

TECHNICAL NOTES

Winemaker: *Jeff Onysko*

Varietal Content: *100% Chardonnay*

Vineyard: *65% Block House, Yountville
35% MorgaenLee, Yountville*

Alcohol Content: *13%*

Titrateable Acidity: *6.1 g/L*

pH: *3.33*

RS: *0.112 g/L*

Aging: *Fermented in 50% neutral French oak for 9 months
with the lees, stirring weekly for 6 months*

Release Information: *900 cases; June, 2023*