"My very recent introduction to the excellent Pinot and this Chardonnay puts this producer very near the top of my current list of high-value overachievers. Made with organic grapes sourced from Yountville, this is medium-bodied. It shows outstanding purity of fruit and definition of flavors that include both orchard and citrus fruits. Only 50% of the juice was fermented in barrels, and the cooperage was used, which was a wise choice to enhance the bright, lifted palate impression."

–Meridith May, Publisher/Editor-in-Chief

THE tastingpanel MAGAZINE THE SOMM JOURNAL

ELIZABETH ROSE

2023 CHARDONNAY

YOUNTVILLE · NAPA VALLEY

VINEYARD NOTES

The Elizabeth Rose Chardonnay showcases the synergistic effects of blending fruit from two exceptional vineyards in Yountville, creating 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, planted in 2010, are 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 their opposing row directions. Despite being composed of the same planting material, each site exhibits a clear difference in flavor profile. The moderate temperatures of this vintage allowed for excellent acidity retention and flavor development.

Harvest Dates: September 27th, September 28th

TASTING NOTES

A wine that exudes unparalleled elegance. Delight in the medley of aromas, from crisp green apple and succulent pear to zesty lemon, luscious white peach, and hints of warm vanilla and caramel, all delicately intertwined with the fragrance of white flowers. Experience a harmonious balance of a smooth mid-palate texture complemented by a lingering, refreshing acidity that tantalizes the senses on the finish.

TECHNICAL NOTES

Winemaker:	*Jeff Onysko*
Varietal Content:	*100% Chardonnay*
Vineyards:	*MorgaenLee and Block House Vineyards, Yountville*
Alcohol Content:	*13%*
Total Acidity:	*5.66 g/L*
pH:	*3.46*
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:	*4,000 cases; August 2024*