



GROWING SEASON NOTES

The 2022 growing season in Guenoc Valley began with a dry winter and early bud break, setting the stage for a fast-paced vintage. A warm, consistent summer followed, with heat spikes in late August accelerating ripening. Careful vineyard management was essential to maintain balance and protect fruit integrity during these critical weeks.

VINEYARD NOTES

Genevieve Vineyard is a ten-acre valley floor block located just southeast of the Langtry House. Planted in shallow, gravelly clay loam soils high in magnesium and low in nutrients, the site naturally limits vine vigor and yields. East-west row orientation and cool nighttime temperatures promote extended hang time, resulting in fruit with vibrant acidity, floral intensity, and layered ripeness.

WINEMAKING NOTES

Grapes were harvested at optimal maturity, when sugar and acid were perfectly aligned. After gentle pressing and settling, the juice was racked to barrel for fermentation. To preserve freshness and highlight the vineyard's vibrant fruit profile, malolactic fermentation was intentionally blocked. The wine aged on its lees for 12 months in a mix of neutral and lightly toasted oak barrels, with periodic stirring to build texture and complexity prior to blending and bottling.

TASTING NOTES

The 2022 Genevieve Chardonnay opens with aromas of toasted nuts, citrus peel, and honeysuckle. On the palate, notes of Granny Smith apple, baked pear, and warm spices evolve into flavors of apple pie and lemon curd. A creamy, rounded finish is balanced by crisp acidity and a lingering lift.

VARIETALS:	Chardonnay
APPELLATION:	Guenoc Valley, California
VINEYARD:	Genevieve Vineyard
ALCOHOL %:	13.9 %
AGING:	12 months barrel aged on lees, 20% new French Oak
T/A:	6.6 g/l
pH:	3.59
ACCOLADES:	91 Pts. Wine Enthusiast