



# CHARDONNAY PURE 2021



<b>Type of wine:</b>	White wine made with organic grapes
<b>Grapes:</b>	Chardonnay – picked by hand
<b>Vintage:</b>	2021
<b>Harvest Date:</b>	August 24th
<b>Clone:</b>	4
<b>Brix at Harvest:</b>	22.5
<b>Alcohol content:</b>	13.5% vol
<b>Fermentation:</b>	Traditional fermentation 100% stainless steel Full Malolactic Fermentation
<b>Origin/location:</b>	100% estate grown in our Sanel Valley Vineyards/Hopland, the southernmost town in Mendocino County
<b>Soil:</b>	Mostly gravely, bench land loamy soils
<b>Altitude:</b>	500-600 feet above sea level
<b>Age of vines:</b>	Vines plots of 7, 27 and 28 years old
<b>Case production:</b>	780
<b>Date Bottled:</b>	06.29.22

**Tasting notes:** A deep straw-yellow color with golden reflections. High complexity of aromas from lavender, rosemary, licorice, pine needles tantalize the senses. Passion fruit, mango, and pineapple also ever present for the nose to enjoy. Mid pallet there is an elegant structure with complexity and finishes up with a soft crisp finish.