ONE SKY

Sonoma Mountain Chardonnay



VINEYARD NOTES

Sonoma Mountain is an ideal growing area for chardonnay with cool pockets of fog hugging the mountainside through the morning hours and warm sunny afternoons. It is renowned for its hillside terrain, little knolls and foggy valleys. This diversity creates unique microclimates and soil types. The One Sky Vineyard holds a special place in our hearts. It is our first vineyard farmed organically and sits at 1,400 feet on Sonoma Mountain, unusually high for chardonnay, resulting in a layered and multi-dimensional wine.

VINTAGE NOTES

The growing season in 2019 was generally mild, leading to quality results. While there was record flooding of the Russian River and other local tributaries in February, the timing of the floods occurred during vine dormancy. That timing, plus the elevation of our vineyards, kept us out of harm's way. The weather was cool in August and September as the fruit matured, allowing us to pick without the pressure of any oncoming heat waves or rain. Once the fruit was harvested, we captured the subtlty and nuance as well as the intensity of flavor that comes with long maturation during those final cool months. We are excited for the tremendous quality that is certain to show itself with this "quiet" weather vintage.



APPELLATION:
Sonoma Mountain
VARIETAL CONTENT:
100% Chardonnay
CLONES:
Wente
SOIL:
Volcanic and Limestone
FERMENTATION:
100% French Oak

MALOLACTIC FERMENTATION:
100%
BARREL AGING:
15 Months
BARREL COMPOSITION:
100% French Oak, 22% New
TOTAL ACIDITY (TA):
$6.5\mathrm{g/L}$
PH:
3.35

ALCOHOL CONTENT:
14.3%
PRODUCTION:
551 Cases
SRP:
\$60
RELEASE DATE:
February 17, 2021

We believe in stewardship of the land, the vineyards, and the people. We are for real connections, real history, real wines; experiences you will never forget. We welcome you to our home, the Adobe, for a historic tasting in Sonoma.