

2021

ONE SKY

Sonoma Mountain Chardonnay



THREE STICKS

VINEYARD NOTES

With two paths of fog - one from the north and one from the south - that coalesce into a dramatic blanket that sits atop the vines, this breathtaking mountain makes wine just as noteworthy as its terroir. This year's One Sky Chardonnay has a playful electricity to it, stemming from the rich volcanic soils of the vineyard. Through the years we have waited for our One Sky Vineyard Chardonnay to come to its maturity - in 2022 our dreams came true. This vintage will be the last bottling of One Sky as you know it. Our commitment to becoming estate-only wines is underway.

VINTAGE NOTES

The 2021 vintage began with a very dry winter making early irrigation in the vineyards necessary to counteract the lack of rain. With cooler weather around budbreak and flowering, we saw a fair amount of fluctuation in the timing and development of the grapes. This led to highly variable yields at harvest, which kept our winegrowing team on their toes. Harvest got underway on the last day of August and continued throughout September at a steady, methodical pace. Overall, the fruit was quite enticing, with medium to full body and particularly impressive tannin structures on the Pinots.

TASTING NOTES

Light on its feet and your palate, you'll taste Granny Smith apples and baked bread, combined with kaffir lime.



APPELLATION:	FERMENTATION LENGTH:	TOTAL ACIDITY (TA):
Sonoma Mountain	25 Days	6.4 g/L
VARIETAL CONTENT:	MALOLACTIC FERMENTATION:	PH:
100% Chardonnay	100%	3.35
SOIL:	BARREL AGING:	PRODUCTION
Goulding Cobbly Clay Loam and Volcanic	14 Months	438 Cases
CLONES:	BARREL COMPOSITION:	SRP:
Wente	100% French Oak 23% New	\$70
FERMENTATION:	ALCOHOL CONTENT:	RELEASE DATE:
French Oak	14.1%	February 2023

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.