



Tasting Notes:

The vineyard shines in this wine, a focused, fresh and vibrant expression of stone, mineral, lemon zest and peel. The body remains balanced throughout the mid-palate with well-integrated oak character and zippy acidity, leading to a long crisp finish.

Vineyard:

Bohan Vineyard, nestled on a remote Sonoma Coast ridge at 1,300-1,500 feet elevation and a mere 3 miles from the Pacific Ocean, is a pristine gem. Chardonnay vines, planted in 1972, thrive in Goldridge loam soil – eroded volcanic material combined with sandstone and alluvial deposits. Owned by George and Nikki Bohan, this 1,100-acre estate holds a storied history spanning four generations. The sustainably farmed fruit, imbued with their warmth and carefree spirit, and balanced by the temperate coastal climate, yields wines of tension and depth.

Vintage:

The 2021 growing season began with a dry, cold winter but saw a swift rise in spring temperatures, fostering robust vine growth and successful flowering. Summer remained temperate, and the calm growing season and drought conditions enabled grapes to reach phenolic ripeness at lower sugar levels while preserving aromatics and bright acidity. Chardonnay harvest at Bohan Vineyard occurred on September 15th and produced a small crop with concentrated flavors, ideal conditions for a superb vintage.

Winemaking:

The fruit was pressed whole cluster into a settling tank, and then racked into a mix of 20% new French oak, 60% neutral oak, and 20% stainless steel barrels for fermentation. Both primary and malolactic fermentation occurred spontaneously in these vessels with wild yeast, and the wine rested on its lees with occasional stirring for 24 months before it was filtered and bottled.