



2022 Chardonnay Elke Vineyard Technical Sheet

Harvest Notes

2022 was the last of three years of draught which was saved by a significant rainfall in April. This rain replenished the soil before a long summer allowing the vines to fully develop their canopy in the spring, followed by a long arduous summer of fruit development. Crop level, which is largely determined in the previous year was still very light. It was a relatively long, cool summer punctuated by a heat spike a couple weeks before harvest which ushered in the ripe fruit.

Tasting Notes

Many wines from 2022 show an intense ripeness due to the heat just before harvest. The Chardonnay however was lagging, and the heat pushed it from green flavors into balance. Out of the glass aromas of lemon meringue, vanilla, and honeysuckle. The palate exhibits ripe apricot with notable acidity. Barrel fermentation and nine months of aging in French oak (25% new) have added a touch of toasty richness and a hint of honey to this elegant Chardonnay.

Winemaking Notes

The grapes were harvested early in the morning and whole bunch pressed into tank. After 48 hours settling the juice was racked into French oak barrels (25% new). The barrels were not inoculated, and three days later wild yeast began to noticeably ferment. After about 15 days the barrels were inoculated with malo-lactic bacteria as the ferments finished. The barrels were topped and stirred biweekly until the new year, then only topped. The wine remained on lees for six months. This wine was filtered to allow aging but not fined.

Meyer Family Chardonnay 2022 Facts

Harvest Date: September 17
Varietal: 100% Chardonnay
Barrel Age: 9 months
25% new French oak
75% neutral oak
Appellation: Anderson Valley,
Elke Vineyard
Bottled: July 18th, 2023
Bottle Size: 750ml
Production: 270 cases
Alcohol: 12.8% by vol.
Total Acidity: 7.1 g/L
pH: 3.8