



2023 Chardonnay Elke Vineyard Technical Sheet

Harvest Notes

2023 has a large chance of going down as one of the best vintages across the board in the last 20 years in the North Coast of California. This Chardonnay is a first glimpse of that vintage in the bottle and *WOW* what a showstopper! Our first wet winter in four years saturated the soils and put us two weeks behind right from the start. Although other wines were picked late in the season with the worry of rain, the Chardonnay was delayed just enough to pick as the days just started to cool.

Tasting Notes

2023 wines saw hang time few vintages experience. The cool summer ushered in a developed minerality of wet limestone shouldered up against an intoxicating air of fern grove. Expressive fruit stippled with honeysuckle, lemongrass, and a hint of grandma's butterscotch; aka *Werther's Original*. Whether enjoying with friends and family over dinner or playing bridge at Nona's, this wine is an absolute knockout that will provide an effortless enjoyment and leave a profound impression!

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 3 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 6 months. This wine was filtered to allow aging but not fined.

Meyer Family Chardonnay 2023 Facts

Harvest Date: October 9th
Varietal: 100% Chardonnay
Barrel Age: 9 months
25% new French oak
75% neutral oak
Appellation: Anderson Valley,
Elke Vineyard
Bottled: June 24th, 2024
Bottle Size: 750ml
Production: 389 cases
Alcohol: 13.6% by vol.
Total Acidity: 6.9 g/L
pH: 3.29