



2020 CHARDONNAY ANDERSON VALLEY ESTATE FELIZ

ESTATE: Anderson Valley Estate

VARIETAL: 100% Chardonnay

ALCOHOL: 13.5%

CASE PRODUCTION: 725 (6/750ml)

SOIL TYPE: Feliz Loam

BLOCKS: 18, 19 & 20

PRESS PROGRAM: 3.5 hours customized slow pressing up to 1.1 bars

CLONES: 76, 95 & 96

CHARACTERISTICS: Small berries, concentrated fruit, balanced acidity, vibrancy

VITICULTURE: Organically farmed using deficit irrigation

FERMENTATION:

- Primary fermentation starts in stainless steel for 1-4 days
- French oak barrels for 3-5 weeks
- Secondary malolactic fermentation

ELEVAGE:

- Minimal intervention
- 21 months in French oak, 30% new
- Filtration: Gently filtered before bottling

WINEMAKER'S TASTING NOTES:

"Light green in color with a golden hue, this wine opens with vibrant notes of apricot, pear, vanilla, clove, and white flowers. Fresh and balanced on the palate, it boasts notes of spice, jasmine, and is soft and supple on the finish."

– Stéphane Vivier

VINTAGE NOTES:

A dry winter with just half of the region's typical rainfall was followed by a mild and warmer than usual Summer. The season was, however long with bud break and flowering events happening a week earlier than 2019 but harvest starting a week later than average for our sparkling and Rose grapes. The cold nights and intense marine layers allowed this extremely slow ripening: a bounty for an extreme layering of flavors and the complexity of all our wines.

LONG MEADOW RANCH:

Owned by Ted, Laddie, and Christopher Hall, LMR employs an integrated, organic farming system, using simple, sustainable methods. Each part of the Ranch contributes to the health of the whole. Vineyards and wine making, olive orchards and olive oil making, cattle and horse breeding all work together in complementary fashion, as do the egg-laying poultry flock and the organic vegetable gardens. All crops are certified organic by California Certified Organic Farmers (CCOF) and are grown without the use of herbicides, pesticides, or chemical fertilizers.