



# 2022 CHARDONNAY

## PUERTA DEL MAR

### SANTA BARBARA COUNTY

#### TASTING NOTE

Puerta Del Mar Chardonnay has this great way of being paradoxical. It weaves together all these opposing elements—delicacy and power, land and sea, fruit and mineral—with harmony and elegance. For this special bottling we both stress and enrich the wine through our approach to élevage. Five extra months of aging peels the fruit back to reveal the oceanic mineral character of this site, and carefully selected new French oak (33% new) accentuates contour without clutter.

This 2022 Puerta Del Mar Chardonnay is packed with scents of lemon meringue, orchard blossoms, and cardamom pastry, which are balanced by earthy elements like chalk, sea spray, and subtle flintiness. The riper qualities of the 2022 vintage show in the more laid-back feel here; the citrus quality isn't so urgent as bottlings like the '19 and '21. The mid-palate here shows creamy apple and stone fruit notes backed by stony minerality and pithy lemon, which tapers into spicy intrigue and salinity in the finish.

This wine is fairly outward on release, like the '20, yet it continues to evolve well and gain gravitas over three days of being open. It's poised to age but is plenty delicious now.

#### VINTAGE & WINEMAKING

2022 was a warm vintage, yet that's a relatively thing at this super-coastal vineyard. We picked this fruit at the end of September. After whole-cluster crushing and settling overnight, the juice was racked ferment in barrel with native yeast. Malolactic fermentation was spontaneous and slow. Out of six barrels total, two were new—all lightly toasted Francois Freres barrels with very tight grain wood that aged three years. The wine aged on its lees for 16 months without sulfur added until bottling, which happend after gentle fining but no filtration.

We used to bottle Puerta Del Mar Chardonnay after 11 months in barrel. That's just before the next year's fruit is harvested. In 2017 we experimented with aging a couple of new barrels of this wine over-vintage, bottling it in its second winter when we bottle our Pinot Noir. We loved the results so much that now we make all our Puerta Del Mar Chardonnay with this way. The approach tempers the fruit and provides a more vivid and broad expression of the minerality from this cool vineyard.

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- BLEND** 100% Chardonnay  
**VINEYARDS** Puerta Del Mar  
**AVA** Santa Barbara County  
**ALCOHOL** 13.0%  
**VINIFICATION** barrel fermented in French oak, 33% new  
**BARREL AGING** 16 months on lees until bottling  
**TOTAL PRODUCTION** 121 Cases
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