



# 2022 CHARDONNAY PUERTA DEL MAR

## SANTA BARBARA COUNTY

### VINTAGE & WINEMAKING

2022 was a warm vintage, yet that's a relatively rare 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.

### PRESS REVIEWS

#### Jeb Dunnuck

"A seven-barrel selection, the 2022 Chardonnay Puerta Del Mar Special Bottling sees a slightly longer élevage as well as a touch more new oak and offers notes of crisp citrus and ripe stone fruits as well as subtle toast, white flowers, and hazelnut nuances. Reminding me of a great Puligny Montrachet, it's medium-bodied, has a pure, balanced, layered, mouthfeel, and a great finish. This is a brilliant Chardonnay that white Burgundy lovers should seek out." **96 Points**

#### VINOUS, Antonio Galloni

"The 2022 Chardonnay Special Bottling Puerta del Mar is brisk, airy and nuanced. Crushed flowers, white pepper, mint, crushed rocks and slate confer notable freshness. This is an especially effusive wine. Elevage is 16 months in barrel with no racking—an approach that mellows the primary fruit but also lends notable complexity. This is a fine showing from Adam Tolmach and Ojai." **93 Points**

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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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