

HERON

2021 HERON CHARDONNAY
CALIFORNIA

EXPERIENCE

On the nose, fragrant honeysuckle, lemon blossom, subtle pear notes, lightly perfumed with bees wax. Bright ripe citrus, guava, green apple, and summer stone fruit. Refined and elegant on the palate with refreshing acidity and crisp minerality on the finish.

PLACE

We get complexity from blending different viticultural areas rather than blending varietals. Our fruit comes from relatively high elevation and cool climate Potter Valley Mendocino, the Sonoma side of the Carneros AVA, and Clarksburg, bathed in fog and cool breezes from the San Francisco bay.

VINEYARD AND CANOPY MANAGEMENT

The grapes were picked cool at night and cold pressed at the winery in the morning, cold settled over 2 days, then cool fermentation in stainless steel for 28 days. Our Chardonnay did not see any oak during its fermentation or maturation.

WINEMAKING DETAILS

- No oak!
- No malolactic fermentation
- Vinified separately in stainless steel
- Roughly 4 months of lees contact and battonage when needed
- Alc.13.5%

LAELY'S NOTES

I'm a Francophile, I must admit, having begun my winemaking odyssey in France. When people say a California chardonnay is "Burgundian", I usually roll my eyes, because that simply isn't possible. What part of Burgundy, anyway? Chardonnay is one of the richest white varietals to begin with, so why oak it to weigh it down? I like this unoaked, voluptuous yet bright wine, that's simply true to its varietal.

