



CHARDONNAY
CHARLES RANCH VINEYARD • FORT ROSS - SEAVIEW
2023



2023 Vintage

93+ points – Erin Brooks, *Robert Parker's Wine Advocate*

93 points – Audrey Frick, *Jeb Dunnuck*

WINEMAKING DETAILS

Fermentation: 100% neutral French Oak; 100% Malolactic; on the lees with daily battonage

Oak: 50% new French Oak,
50% neutral French Oak, 10 months

Case Production: 102

VINEYARD DETAILS

Soil Type:
Josephine and Goldridge,

Rootstock:
AXR and St. George

Clones:
Wente and 04

GROWING YEAR

When we look back at the 2023 growing season there are two words that perfectly describe the vintage - late and big. After an exceptionally wet and cool winter, bud break happened over a month later than average. Our first day of picking was the day after the harvest completed the previous year. Fruit set was excellent and the temps during the summer were moderate to cool, with very few days in the triple digits. What a contrast from 2022! Mild temperatures along with abundantly available water allowed the clusters to develop slowly and evenly.

simultaneously.

VINEYARD CHARACTER

The Charles Ranch was once one of the largest sheep ranches in Sonoma County. George Charles was a fourth-generation rancher in the rugged hills and raised 2,000 head of sheep along with a small herd of bison. George's son-in-law, Lee Martinelli Sr., was a successful third-generation grape grower and consulted with George as to which grape variety would be the most suitable to plant in this unique climate. The distinct micro-climate is two miles inland from the Pacific Coastline at Fort Ross and is ideally suited for growing Burgundian varieties. In 1980 George sold his herd and used the steep 14-acre pasture to plant Chardonnay grapes, becoming a pioneer of grape growing in an area that is now considered a prime viticultural region. The vineyard was planted in 1981, being the second vineyard planted on the far Sonoma Coast.

TASTING NOTES

Enticing aromas of golden apple, honeysuckle, and vanilla bean lead into a beautifully rich and rounded palate. Lush notes of lemon curd unfold across the mid-palate, balanced by a graceful freshness. The finish is smooth and lingering, with delicate flavors of ripe Asian pear adding a refined, elegant close.