

VARIETAL COMPOSITION 100% Chardonnay

V I N E Y A R D J. Poppe & Alta Vista

> CLONES 5, 76, 17

S O I L S Zamora Silty Clay Loam, Haire Clay Loam and Clearlake Clay

> C E R T I F I C A T I O N Sonoma Sustainable

HARVEST DATE September 9 - September 28

> ALCOHOL 14.5%

BRIX AT HARVEST 24.5°

A G I N G 10 months, 35% new French oak

TOTAL ACIDITY 0.6g/100mL

> FINAL PH 3.60

 $\begin{array}{c} \textbf{R} \in \textbf{S} \ \textbf{I} \ \textbf{D} \ \textbf{U} \ \textbf{A} \ \textbf{L} \quad \textbf{S} \ \textbf{U} \ \textbf{G} \ \textbf{A} \ \textbf{R} \\ 0.02\% \end{array}$







2022 | SUSTAINABLY FARMED IN SONOMA COUNTY



Afternoon winds are felt throughout the Carneros region and especially on the Eastern facing slopes of Wildcat Mountain where we farm our Hat Strap Chardonnay. Winds can be so strong that when Fred Cline walks the vineyards he needs to hang on to his hat.

VINEYARD

Hat Strap Chardonnay is sourced from our oldest Sonoma vineyard, J. Poppe, located on the winery's estate in the Los Carneros AVA. J. Poppe owned the property in the mid-1800s and built the farmhouse that serves as our tasting room.

Fred purchased the property in 1989 and planted Chardonnay because the area is cool and distinctive, known for producing grapes and wine of great concentration. Winds and fog come up from the San Pablo Bay situated to the south of the vineyard, pulling in cooler coastal air to replace the rising air in the warmer valleys to the east of our vineyard. Vineyard soils are clay loam with medium fertility which controls yields and provides vibrant fruit.

WINEMAKING

Grapes are hand-harvested, immediately pressed and settled for 24 hours to remove some solids but retain enough to create a full textured wine. Cold fermentation begins in a mixture of stainless-steel tanks and French oak barrels. The wine undergoes 100% malolactic fermentation to enhance texture and roundness without creating buttery tones. Extended lees contact and stirring provides complexity and body. The wine is aged for 10 months in 100% French Oak barrels, 35% new oak, the remainder being neutral.

TASTING NOTES

Hat Strap Chardonnay shows golden delicious apple, pineapple, and lemon zest flavors with hints of Freestone peach and macadamia nut. It's a full-bodied, complex wine that finishes with great richness and length.