

# CHARDONNAY | MERRILL

We respect the land where our vineyards grow - our family's connection to nature gives our wine its foundation and individuality. Distinct soil and climate coupled with responsible farming practices highlight the character of each vintage from our generational farm in Lodi, California.

# **GROWING SEASON**

This wine brought us the earliest start of harvest we've experienced, with our crews starting on July 26th. After our white and early red varietals were brought in to the winery, many of our red varietals were predicted to reach maturity at the same time. The compaction of the second half of the harvest season became both a challenge and priority for us. As Fall approached, the smaller fruit set, paired with consistently higher temperatures caused many red varietals to mature rapidly. Varietals such as Cabernet Sauvignon, Malbec, and Petite Sirah came off three weeks sooner than average, with slightly higher brix than targeted, although with good acidity. With all said and done, the vintage came in smaller than expected, though with outstanding quality that we are thrilled to present.

#### **CLARKSBURG AVA**

Located on the Sacramento River in the heart of the Delta, the Clarksburg AVA has a profound maritime influence. Cool mornings give way to warm afternoons and temperatures quickly cool again in the evenings. With land at or below sea level, the fertile soil attracts and holds nutrients and water which calls for constant monitoring.

### **WINEMAKER NOTES**

Sixteen months of aging in neutral French & American Oak barrels combined with a balanced acidity has made our newest vintage a must have for the season. This wine opens with vibrant aromas that remind one of walking through an orchard, and develops soft, tropical notes of pineapple and banana peel as it sits. On the palate, these fruits meld and are laced with beats of caramel and vanilla that come and go with each sip. The fresh acidity and silky-smooth presence of tannin creates an elegant mouthfeel that stays with you through the finish.

## **WINE STATISTICS**

#### SOIL COMPOSITION

Silty and Mucky Clay Loam. Derivation Mixed Rock and Decomposed Plants.

#### **VINEYARD PHILOSOPHY**

Certified Sustainable

#### **TRELLISING**

T-Trellis with 16" Foliage Crossarm

### **LOCATION**

38°16′50.8″N, 121°30′31.5″W

# **CASES PRODUCED**

1336 | 6 Pack

#### AGING

16 Months Neutral French & American Oak

10 Months Neutral French & American Oa	
HARVEST DATE	BRIX
August 31 - September 1	25°
CLONE	ACRES
4	81.09
	ALCOHOL
	14.5%

**TA** PH RS 4.8 g/L 3.56 1.5 g/L



# SOIL

# **GAZWELL MUCKY CLAY | 66%**

- Found in back swaps along edge of fresh water marshes
- · Very deep
- Formed in alluvium
- Derived from mixed rock sources and decomposed hydrophytic plant remains
- 0-15 ft below sea level
- · Very poorly drained
- Moderately rapid permeability in mineral soil, rapid in underlying organic soil
- · Water depth maintained by pumping

# EGBERT CLAY | 34%

- Found in basins of river deltas
- · Very deep
- Formed in alluvium
- · Derived from mixed rock sources
- · Poorly drained
- Permeability is slow
- · Very slow or slow runoff
- · Levees and drains required to control water

# **TRELLISING**

### T-TRELLIS WITH 16" FOLIAGE CROSSARM

- Vines trained upward with narrow fruit zone
- T-crossarm to train vine vertically
- Trellis optimized for natural air movement and speckled sunlight

# **CLONE**

### 04

- Chosen based on variety, site, climate, soil, vineyard design, cultural practices, and desired wine quality
- Martini selections from Stanly Lane Vineyard, Carneros
- · Ability to produce great quality wine at good yields

# **ROOTSTOCK**

# **FREEDOM**

- Chosen based on resistance to soil pests, soil's texture, chemistry, depth, fertility, water availability, irrigation practice, vineyard design, and variety chosen.
- · High vigor
- Medium drought tolerance
- Sensitive to latent viruses



