

Trig Point

*Chardonnay Russian River Valley*



100% old field selection Chardonnay; vineyard west of Sebastopol in Russian River area with cooling marine influence that naturally limits crop; Goldridge sandy loam soils with good drainage; hand-harvested; gentle whole-cluster pressed with 48 hour settling; fermented in stainless steel; full malolactic fermentation; aged 9 months in medium toast barrels, bottled unfiltered.

Grape varieties : Chardonnay

Soil : Goldridge sandy loam

Alcohol : 13.9%

Tasting notes :

Mid straw color. Aromas of Meyer lemon and honeydew. Vibrant and juicy stone fruit flavors. Flint and mineral leaving the mouth crying out for more. Crisp and refreshing with a medium-weight mid-palate and just a touch of oak in the finish. Great tension and vibrancy. Drink now or over the next 15 years.

