

Withers Winery

Peters Vineyard Chardonnay Sonoma Coast



VINEYARD NOTES

Peters Vineyard, planted between 1991 and 1996 on land previously home to an apple orchard, is located just southwest of Sebastopol, not far from the Pacific. Morning fog and ocean breezes through the Petaluma Gap contribute significantly to the character of the fruit. Clone harvested was Dijon 4.

VINIFICATION AND COOPERAGE The grapes were hand harvested in the cool Petaluma Gap evenings and then placed in neutral 7-10 year old French barrels (Leroi, Francois Frères, and Tonnellerie Remond) immediately after pressing. The wine fermented with ambient yeasts at very cool temperatures and was aged sur lie, without stirring, for 12 months in barrel. M/L fermentation was suspended at 30% to preserve freshness and acidity. 570 cases made.

Grape varieties : Chardonnay

Alcohol : 13.4%

Tasting notes :

This beautiful Chablis and Puligny Montrachet-inspired Chardonnay reveals its citrus, saline and mineral laden aromatic and flavor profile from the moment the wine hits the glass. It has penetrating flavors and acidity and is the perfect food pairing wine due to its strong backbone. It will develop for years to come but is irresistible now.

