



2021 SONOMA COUNTY CHARDONNAY

GRAPE SOURCES

Rob Harris has been farming grapes for us for over a dozen years. He sources the fruit for Head High Wines from like-minded, select growers in Sonoma County with a dedication to finding the highest quality fruit that embodies the coastal influence of this growing region. We are passionate about crafting artisan wines expressive of the unique clones and AVA's reflected in our Chardonnay.

WINEMAKING

The long 2021 growing season created a stressful roller coaster of ripening. It allowed the vines to ripen and rest and produce fruit bursting with flavor. Minimal oxidation was experienced during processing, the fruit was put through long, cold fermentations combined with a minimalist approach to making this wine created a full array of olfactory delight.

TASTING NOTES

Winemaker Britt Nichols

Release Date: January 3, 2022

Bright tropical floral notes on the front, with a lush body on the palate, finishing on a beautifully clean note.

VINEYARDS + CLONES

100% Chardonnay, Sonoma Coast AVA

Vineyard Sources: Taylor's Crown + Crane Creek Vineyards

Clones: Robert Young 121, 4

FERMENTATION

28 Day cold fermentation at 55 degrees

Stainless steel fermented for 3 months

No oak or malolactic fermentation

TECHNICAL NOTES

Alcohol: 14.5%

pH: 3.45

Total Acidity: 5.9 g/L

Bottled: December 16, 2021

Cases: 3,310

