

ALEXANDER VALLEY VINEYARDS

2022 Chardonnay - 750ml

Our location in the southern end of the Alexander Valley is defined by the Russian River. Morning fog, warm days and daily diurnal temperature swings of 40 to 50 degrees provide the ideal growing conditions for our Chardonnay.

2022 kicked off with a lack of rain from the ongoing drought, warm spring, and early summer. Relatively mild summer temperatures allowed the grapes to mature evenly. Harvest began quickly and yields were a bit lighter than in prior vintages. At harvest, the quality of the fruit was excellent with natural acidity and intense flavors.

We harvest 70% of our Chardonnay at night when the grapes are cool to retain the natural acidity, then cold ferment those lots in stainless steel, without malolactic fermentation or barrel aging, to highlight the citrus and green apple flavors. We whole-cluster press 30% of the best fruit and barrel ferment that portion in French oak barrels. The barrel fermented lots undergo secondary malolactic fermentation and age on the lees for ten months to develop roundness and body.

The 2022 is a full bodied, well balanced Chardonnay with loads of fresh fruit flavors. Aromas of apple, pear, vanilla along with floral notes and hint of oak from the minimal barrel aging fill the glass. Bright flavors of pear, apple, juicy peach and tropical fruits along with slight citrus notes are balanced by the rich mouthfeel.



Food Pairing: Perfect with halibut, cod, shellfish, poultry and pork. Compliments creamy or citrus based sauces.

Accolades: **2021: 99 points & Double Gold Medal - California State Fair**
2020: 95 points- Sunset International Wine Competition
2019: 93 points - Santé International Wine Competition

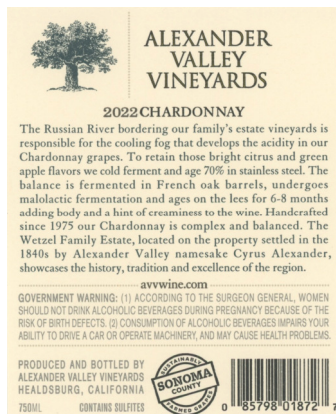
Profile:

- Rich, yet well balanced with stone fruit flavors
- Lightly oaked

Featuring the Sonoma Sustainable Logo:

Over the decades we have created and utilized many sustainable practices in our vineyards and winery. We are excited to formally recognize our commitment by adding the Sonoma County Sustainably Farmed Grapes logo to the back label this wine.

Sustainability ensures that our business, rural lifestyle and agricultural heritage will be maintained for years to come.



Technical Data:

Grapes: 99% Chardonnay, 1% Viognier

Harvest Dates: August 25 - September 1, 2022

Barrel Aging: 70% stainless steel, 30% barrel fermented in French Oak and aged on the lees for 10 months

First Vintage: 1975

Alcohol: 14% **pH:** 3.78 **TA:** 6.0 g/L

Closure: stelvín **SRP:** \$23

UPC: 750ml 0-85798 01872-7 nnn**Cases:** 10,400



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