

# 2019 DIERBERG CHARDONNAY

## DIERBERG VINEYARD, SANTA MARIA VALLEY



93 Points

Vinous

### TASTING NOTES

What a way to go out. This is the last vintage for some time from this vineyard and it is as classic as California Chardonnay can get. Cracking a bottle, one is compelled to smell it over and over again. The aromas are inviting, complex, and difficult to articulate even though one can sense specific characteristics such as ripe pear and the like. To break it down is a disservice to the wine. Suffice it to say that it smells like a fresh, inviting, classic version of Chardonnay and when you taste it the wine vibrates with youthful energy and freshness that is balanced by just the right amount of unctuousness to make you salivate. The desire for a second glass is immediate upon finishing the first. Enjoy!

"Lemon confit, tangerine oil, mint, apricot and a range of tropical accents meld together in a very pretty, open-knit Chardonnay that offers tons of immediacy." --Antonion Galloni, Vinous 6/2021

ALCOHOL  
13.2%

AGED  
15 months

OAK  
30% New 400L

HARVESTED  
September 2019

BOTTLED  
December 2020

CELLAR LIFE  
10+ years

### VINTAGE NOTES

This vintage was defined by its consistent moderate weather throughout the ripening period. Spring and summer were rather normal: relatively cool and windy. Good weather (warm and not too windy) during fruit set led to normal yields, and above average winter rain promoted an early season vigor that was a welcome sight after the stress of 2018. In spite of all this, yields were still quite low for the Dierberg Vineyard and the fruit quite small and concentrated. The ripening period was dreamy: consistently moderate in temperature with very few if any heat waves which often define California vintages. The resulting fruit was beautiful, laden with healthy acidity to build a backbone of freshness in both the Chardonnay and Pinot Noir, but with full concentrated flavors.

### WINEMAKER NOTES

What a wonderful vintage to stand back and watch this wine create itself. Gently whole-cluster pressed as we have for many years, the settled juice was moved to large 400 liter barrels for fermentation where it stayed for just over a year prior to bottling. We allowed about 35% of the barrels to proceed through malolactic fermentation to add some body to an otherwise fantastically fresh and structured wine.

