

INIZI WINES

2019 Chardonnay | Petaluma Gap, Sonoma County



Varietal: 100% Chardonnay

Vineyards: Planted to Clone 95 Chardonnay, this vineyard is growing in ashy-volcanic soil in the AVA of Petaluma Gap. Known for heavy fog in the mornings and wind in the afternoons, with consistent temperature swings of 40–50°F over the course of a day, provides ideal growing conditions for Chardonnay. This vineyard was perfect for our inaugural Chardonnay!

Yield: 4.5T/acre

Vintage: The beginning of the 2019 growing season was defined by significant rainfall through May, setting the table for minimal irrigation needed through the summer. A long, warm summer which saw very few extreme heat events followed and was capped by a relatively mild finish to the season. These conditions lead to long hang times, even ripening and distinctive flavor development. Our wines were safely in tank or barrel by the time the Kincade Fire started in a remote North Eastern rural area of Sonoma County on October 23rd.

Fermentation: 100% barrel fermented and surlie aged. Native yeast and ML bacteria. 100% ML.

Cooperage & Aging: Aged in 100% French oak, 33% of which was new Dargaud & Jaegle M+ toasted barrels. The wine aged in these barrels for 14 months.

Sensory Notes: Notes of honey, vanilla, crisp pear, white flowers are followed by aromatics of minerality characteristic of the Petaluma Gap AVA. This wine offers a rich and textured mouthfeel with the cool-climate aromatics and undeniable acidity.

Harvest Dates: October 5th, 2019

Winemaking Team: John and Kirsti Harley

Viticulture Team: A.J. and Jen Filipelli

Production: 25 cases

Final Technical Information:

pH: 3.6 **TA:** .58 g/L **Alc:** 14.3% **RS:** <0.05 g/L