

Singing Tree

CHARDONNAY 2022

VINEYARD NOTES

The rolling hills and western slopes of Sonoma County were once home to apple orchards filled with songbirds; hence the name 'Singing Tree.' By the early 1990's though, most of the orchards were replanted with vineyards. Quality Chardonnay is made by matching the plant material and rootstock to the right vineyard site. This yields the most flavorful grapes. These grapes grow only under certain optimum soil conditions: nutrient balance, certain clay soils and fine-grained marine quartz sandstone, all of which are found at the Wilson Grove Formation, where Singing Tree is located.

VINTAGE NOTES

2022 was a challenging growing year because of little winter rain and several heat spikes throughout the summer. This extended heat in late August through Labor Day caused an earlier than usual harvest. The overall quality of fruit in 2022 was quite exceptional and the result is excellent wines.

TASTING NOTES

This Chardonnay is light straw in color with aromas of yellow peaches and sub-tropical fruits. The mouth is vibrant and lively with flavors of nectarine, baked pear and limoncello. It has ample mouthfeel and excellent roundness, silky and voluptuous with enough minerality for a clean finish. Delicious as an aperitif and pairs well with charcuterie, shellfish and grilled fish and poultry.



VINTAGE

2022

VARIETAL

100% Chardonnay

APPELLATION

Russian River Valley

ELEVATION

100'

VINES / ROOTSTOCK / CLONE

Planted 1987 / 110R / "See" Selection

SOILS / PRUNING / TRELLIS

Sandy Loam, Gold Ridge / Cane / U-trellis

HARVEST DATE

Hand Harvested 8/28/2022

HARVEST YIELD

3.8 tones per acre

ALCOHOL / TA / pH / RS

13.9% / 6.0g/L / 3.57/ Dry

FERMENTATION

Stainless Steel & Barrel / Partial ML

VINIFICATION & AGING

60% French Oak Barrels 40% Concrete

CELLARING POTENTIAL

20 Years

CASES PRODUCED

4,896 12-PACKS

WINEMAKER

Nick Goldschmidt

