

2022

THE SET

CHARDONNAY

CASES:

152

BOTTLED:

May 16, 2023

ALCOHOL:

12.9%

pH:

3.37



ELEVAGE: The fruit for this cuvée comes from a sandy block planted exclusively to the Wente clone of Chardonnay. Picked early to maintain its acidity, the fruit was crushed and lightly pressed. The juice was fermented in 1500L oak foudres, where it remained for 9 months, undergoing a slow malolactic fermentation, until being racked into stainless steel before bottling.

VINTAGE NOTES: The Chardonnay shows little of the ripe quality that shows in the red wines from 2022. Up until the late heatwave, the growing season was cool and even, and the resulting wine is balanced, with racy acidity and great texture.

TASTING/PAIRING NOTES: With notes of green apple, citrus oil, and white flowers, and a generous texture on the palate, this wine will pair well with composed dishes like dover sole and beurre-blanc, as well as with simple cheese and crackers.

