



# Girard

## 2021 CHARDONNAY CARNEROS

### VINTAGE NOTES

The growing season started with a wet January and February, then nearly no rain for the remainder of the season. The dry weather resulted in early spring budbreak, followed by early flowering, bloom and fruit set. Calm spring and summer temperatures with no concerning heat spikes allowed for even veraison in July. Due in part to continued drought conditions the yields were naturally lower resulting in optimal ripening of intensely concentrated and very flavorful berries. Each lot was handpicked, gently whole cluster pressed, then racked, blended and aged 10 months in 100% French oak.

### VINEYARD NOTES

This Chardonnay hails from the cool climate region of “Los Carneros” also known as Carneros (Spanish for “Rams”). Carneros is an American Viticultural Area which includes parts of both Sonoma and Napa counties located north of San Pablo Bay. The proximity to the San Pablo Bay delivers cool fog and afternoon breezes which keep Carneros cooler and more moderate than the wine regions farther north in Napa Valley. The cooler climate has made Carneros attractive for the cultivation of cooler climate varietals like Chardonnay. The vineyard hosts a mix of several famous Chardonnay clones: Dijon, Wente & Robert Young.

### TASTING NOTES

The nose is richly layered with scents of toasted oak, Meyer lemon, white peach and wet stone minerality. Medium weight and creamy textured on the palate, flavors of yellow apple, stone fruit, lemon meringue pie, and hints of sea spray abound, leading to a supple and refreshing finish. Big in its youth, this wine is enjoyable now and will reward those who can patiently cellar it away for a few years.

VARIETAL COMPOSITION 100% Chardonnay

APPELLATION Los Carneros | OAK AGING 10 months *sur lies* in French oak, 40% new

ALCOHOL 14.0% | pH 3.52 | TA 6.1 g/L | Residual Sugar .93 /gL | PRODUCTION 2,800 cases produced