

# 2020 Moniker Chardonnay La Ribera Vineyard



# Vintage

Marked by a dry, mild growing season with higher incidents of spring frost than typical, the 2020 harvest saw bud break occur a week earlier than 2019. Late summer heat spikes helped to accelerate ripening with our first grapes coming in on August 20<sup>th</sup>. A smaller than average crop, the 2020 harvest is showing whites with bright acidity and nice balance of fruit.

# The Vineyard

Located at the southern base of Ukiah Valley, bordered by 1.5 miles of the Russian River to the west, Morrison Creek to the north and The Creek With No Name to the south, La Ribera Vineyard tends to be one of the earliest vineyards in the region to mature. Warm daytime summer temperatures are moderated by the river and riparian zone that runs along the vineyard, exerting a cooling influence that tempers the heat, helping retain the natural acidity and freshness in the grapes. The soil, composed of base rock from the Mayacamas Mountain range, and fast-draining Pinole topsoil – a unique balance between sand, gravel, and a light, surface-based clay from the nearby waterways – is the perfect medium, leading to bright, aromatic fruit, an expression of the land in which the vines grow.

### Winemaker Notes

Peach, tropical fruit, vanilla, and toasted coconut on the nose lead to a full bodied wine rich with ripe white peach and tropical flavors. The palate's generous, creamy texture carries through to a long warm finish with hints of toasted oak and roasted nuts. A bold Chardonnay that can hold up to richer foods.

### **Technical Notes**

Winemaker: Jordan Ferrier

Appellation:	Mendocino County	Alcohol:	14.5%
Varietal:	100% Chardonnay	TA:	4.5 g/L
Cooperage:	15% new French Oak	pH:	3.63
	22% 1-yr French, Hungarian and American Oak	Release Date:	May 2021
	63% 2-yr French, Hungarian	Cases:	1,883
	and American Oak		