

## 2022 CHARDONNAY

DRY CREEK VALLEY | ESTATE

### GRAPE SOURCE

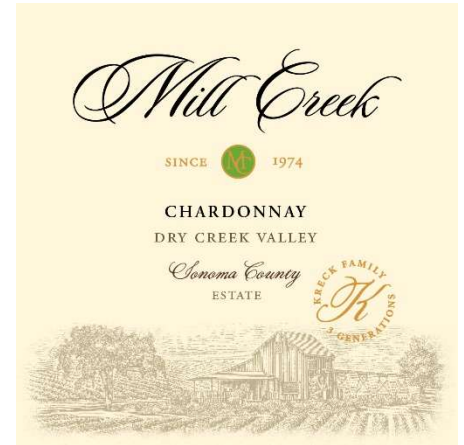
Our Chardonnay comes from the estate property in Southern Dry Creek Valley. The vines are meticulously farmed to yield concentrated berries with intense Chardonnay fruit characteristics. Our location at the southern end of Dry Creek provides ample cool fog from our neighboring Russian River Valley.

### WINEMAKING

Harvested early on the morning of October 4th, 2022, the grapes were delivered to the winery while still cold. They were promptly crushed, pressed, and the juice allowed to settle for three days. Inoculated with QA-23 yeast, the juice was then fermented, with 48% in neutral French oak barrels and the remainder in temperature-controlled stainless steel. The use of stainless steel facilitated a slow, ten-day fermentation, enhancing the wine's flavor profile and reflecting the Chardonnay fruit characteristics. After aging and blending, the wine was bottled on March 19th, 2023.

### WINEMAKER NOTES

Mill Creek's 2022 Chardonnay is a blend of traditional craftsmanship and modern winemaking. Half of the wine was fermented in neutral French oak barrels, imparting subtle complexity and a creamy texture, while the other half was fermented in stainless steel, preserving a vibrant fruit character. This balanced Chardonnay opens with inviting aromas of ripe pear, mango, and apple. On the palate, flavors of pear, honeysuckle, and a hint of citrus unfold, supported by a balanced acidity. The finish is long and clean, with nuances of mandarin orange, a touch of vanilla, and a hint of butter.



### BLEND

100% Chardonnay

### WINEMAKER

Jeremy Kreck

### HARVEST DATE

October 4th, 2022

### TECHNICAL DATA

Brix at harvest: 24.5

pH at harvest: 3.46

Cases Produced: 201

