

VINEYARD

Site	This vineyard is owned by the Martinelli family and was planted to our specifications in 2007. It lies directly south of their winery on Woolsey Road. Vines are spaced one meter by two meters on a northeast-facing slope. Rootstock is 420A, known for low vigor, and the vines are cane pruned.
Soil	Huichica clay-loam over clay
Clonal Selection	This cool site was planted with Old Wente cuttings taken from Chardonnay we planted at Platt Vineyard, which had been sourced from the Hyde Vineyard.
VINTAGE	
Growing Season	The 2020 growing season began with rainfall well below average, and colder nighttime temperatures delayed budbreak. Cold spells and some spring rain interrupted bloom, causing shatter and smaller berries at many Chardonnay sites. Weather warmed up after bloom, with temperatures slightly higher than normal through the rest of the season. Tiny yields increased the rate of harvest in August and into September.
Harvest Date Brix	August 17 22.6°
WINEMAKING	
Varietal Composition	100% Chardonnay
Fermentation	We press whole clusters for phenolic delicacy. Native yeast and full native malolactic fermentations take place in barrel, with <i>sur lies bâtonnage</i> .
Aging	After 20 months in 20% new François Frères French oak barrels, the Chardonnay was traditionally fined for clarity and texture and bottled without filtration.
Release Date Price	April 2023 \$85

Woolsey Road benefits from two greats in the chardonnay world, originating from the Hyde family's cuttings of Old Wente and farmed by the third and fourth generations of the Martinelli family. – David Ramey