



2021 JOURNEY CHARDONNAY

OUR ESTATE

To embark on a journey is to travel to another place or state of being. To make a wine worthy of the name 'Journey', our winemaker, Marcia Torres Forno, meticulously monitors the path of each wine from vine to bottle. Every bottle of Journey Sauvignon Blanc, Chardonnay, Pinot Noir, and Red Blend represents Marcia's exemplary dedication. These wines are the epitome of our craft, a true example of the quality of wines that are possible in Sonoma County. Join us in celebrating your journey, and raise a glass with us. Cheers!

WINEMAKING

When selecting barrels for the Journey Chardonnay, an elegant profile comes first, while power comes second. This approach results in a harmonious profile with exceptional length. The grapes selected from our Alexander Mountain Estate blocks reflect the quality and acidity of Burgundian varieties. The wine undergoes natural fermentation in a mix of new and used French barrels with native yeasts and full malolactic fermentation. The choice to age on lees in barrels adds flavors of brioche bread and toasted nuts, refining the taste for a sophisticated palate.

WINE PROFILE

COLOR: Pale gold

AROMAS & FLAVORS: Fruit notes of loquat, pineapple, nectarine, and peach. Additionally, vanilla bean, brioche, lemon pound cake, baked pear cobbler, and hints of marzipan.

PALATE: Nice salinity and underlying acidity, with good viscosity. Finishes long with a crescendo of both volume and consistent acidity.

SERVING SUGGESTIONS: Serve 59.°F. Pair with winter crab cakes, tabbouleh, or herb pork tenderloin.

VINTAGE NOTES

2021 has been marked as one of Sonoma County's most exceptional vintages. A dry growing season resulted in a concentration of aromatics and phenolics in the relatively smaller berries. Though the growing season was shorter than average, there was greater complexity of flavor development due to the heat. By choosing not to remove leaves, we were able to protect the clusters and moderate the temperatures of individual microclimates in the vineyard. As potentially one of Northern California's greatest vintages, we raise a glass to this harvest.

TECHNICAL NOTES

WINEMAKER

Marcia Torres Forno

VINEYARD

Alexander Mountain Estate

ALCOHOL

14.1%

CASES

PRODUCED

230

COMPOSITION

100% Chardonnay

ÉLEVAGE

Aged 10 months in French oak,
30% new

TA

5.3 g/L

APPELLATION

Sonoma County

PH

3.53

