



## 2022 SONOMA CHARDONNAY

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Aromatic with notes of citrus and vanilla.

**Varietal Composition:**  
Chardonnay

**Appellation:**  
Sonoma County

**Bottling Data:**  
pH: 3.64  
Total Acidity: 5.2g/100L  
Alcohol: 14.2% by volume

### Philosophy

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JUSTIN's history with Chardonnay is long-standing and storied, as the chardonnay fruit was among the first grape varieties planted on our original estate in Paso Robles in 1981. This wine draws on the legacy rooted at our Paso Robles estate while simultaneously adding a new angle to the variety. By sourcing the best grapes from the most prestigious vineyards in Sonoma County, including Sangiacomo Family Vineyards in Sonoma and Flocchini Vineyards in Petaluma, this wine offers a new chapter of JUSTIN's Chardonnay story. With a round texture, fresh acidity, and ripe fruit and herbal undertones, this wine is both new and classic.

### Vintage Notes

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In Sonoma County, the 2022 vintage was impacted by the third consecutive year of drought statewide in California. The lack of cloud cover and precipitation during the winter months meant that average temperatures were lower than normal. A week of above-average temperatures in February indicated that budbreak might be early. Fortunately, temperatures dropped to below average on cold nights, keeping the vines dormant. Budbreak initiated in early March, approximately three weeks ahead of "normal." Spring canopy growth indicated stressed vines with initially smaller canopies, which were addressed with early irrigation and vine nutrition. Vine growth in early April showed good fertility, and flowering started in early May, lasting about five weeks. With developed canopies, fruit-set occurred in early May, with veraison also taking five weeks from initiation to completion. The seasonal warming in May also brought our first days of 90° Fahrenheit temperatures, hastening veraison. June and July were fairly mild, with only two days over 100° Fahrenheit. Usually a restful month before harvest, high temperatures in August accelerated maturity. The chardonnay harvest started in earnest on September 1 and was completed by September 26.

### Vinification

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**Fermentation:** Whole-cluster-pressed and barrel-fermented.

**Maturation:** Barrel-aged for 10 months in 25% new French oak.

### Tasting Notes by Jason Santos, Certified Sommelier

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**Appearance:** Bright, straw-colored with golden highlights and moderate tearing in the glass.

**Aroma:** Highly aromatic and lively on the nose with bright citrus notes, white flower, nuances of ripe pear, and hints of flint.

**Palate:** On the entry, the wine shows a rounded texture and balanced freshness. Flavors of spice baked apple, Meyer lemon, ripe Bosc pear, and a touch of flinty minerality add layers of complexity. The wine's lingering finish leaves a trail of nuanced citrus, orchard fruit, and vanilla spice that lingers on the palate. The 2022 JUSTIN Chardonnay pairs nicely with seared sea bass and lemon beurre blanc for a perfect fusion of vibrant citrus notes and rich seafood. Alternatively, pair it with creamy butternut squash risotto and a hint of sage for a delightful balance of textures and nuanced aromas.