

2019 Stainless Steel Chardonnay Petersen Vineyards



Harvest Date: 10/2/2019

Cold Soak: Direct to press

Aging Process: NA

Secondary Fermentation: Zero

Bottling Date: 1-5-2020

Case Production 600

Description

Winner of Best in Class at the 2020 East Meets West Wine Challenge, and a worthy successor to the 2018 award-winning vintage. 100% stainless steel aging means no influence from oak barrels, accentuating tropical notes over the soft, buttery textures of oak-aged Chardonnays. It is a bright, crisp wine with strong fruit flavor and a subtle sweetness.

The use of Montrachet yeast adds to the complexity of the nose and adds an intense tropical element. The long slow, temperature-controlled fermentation allows the esters to flourish in this wine, while allowing the palate to remain full and rich.

Awards

Winner, Best in Class at the 2020 East Meets West Wine Challenge

Appellation

Russian River Valley, Sebastopol Hills Neighborhood

Unique qualities of vineyard/location

Sandy loam soils

Farming technique & maintenance

Vertical, Cordon spur trained

Fermentation details

30 day – Tank Temp range 46-56 degrees

Oak Program

NA - stainless steel aging