



**GALI**  
VINEYARDS

2022

## Chardonnay

*Estate grown grapes from the Santa Cruz Mountains AVA*

ALC/VOL: 14%	PH: 3.68	TA: 6.08 g/L
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Grown in a part of our vineyard that was once home to an apple orchard, this golden Chardonnay with chartreuse edges brings to mind scattered apple blossoms mingled with ocean mist and lemony custard. Moderate acidity melds with ripe tropical fruit and citrus to anchor each sip. Natural malolactic fermentation and aging sur lees adds to the creamy texture. Balanced and easy-drinking, this wine finishes with a hint of butterscotch.

### Winemaker: Eric Baugher

Harvested at 23.3 degrees Brix on September 14, 2022, the chardonnay was whole-cluster pressed, not destemmed. The collected juice was moved to a chilled stainless steel tank for a slow-but-steady, 60-day primary fermentation under temperature control. Secondary natural malolactic fermentation and aging on the lees occurred in barrel.

Below-average rainfall during a mild winter allowed for early bud-break followed by ideal spring weather and the formation of uniform grape clusters. Summer heat ripened the grapes and a prevailing ocean breeze kept the vines adequately cool at night. After several years of drought, the 2022 yields were below-average with smaller-than-normal grapes. When that occurs, the wines show greater intensity of flavor and possess a richer tannin structure for longer aging potential.

COMPOSITION	100% Chardonnay (old Wente clone 72)
CASE PRODUCTION	225
FERMENTATION	Natural malolactic fermentation in barrel and aging on the lees.
STYLE	Dry
AGING	Aged 16 months in 11% new French oak.
PRICE PER BOTTLE (750ml)	\$40

