

Anthill Farms Peugh Chardonnay

300 Cases Produced 13.1% Abv. 3.31 pH
All barrel Fermentation-20% New
25 ppm SO₂ at bottling

Inviting gold color with hints of green alert you to the abundant nose of green plum, quince, lemon pith and spicy pear. A mouthwatering saline reduction that adds a subtle nuance to the orchard fruits without overwhelming them wafts throughout the fruit. There is an energetic tension here and still the texture layers the palate as the wine becomes more focused and detailed with air. The 75 year old dry farmed vines continue to express their remarkable, uncommon character. Drink through 2030

-Old Wente selection grafted in 1944 onto a 14 varietal Mixed Blacks vineyard planted in 1887 in the heart of the Russian River Valley. Grown on Huichica Soil.

-Head trained, dry farmed and organically grown. Perhaps the oldest chardonnay vines being bottled in CA. The complexity of vines at their age and old Massale selection help to create the wine's individual beauty

-Grapes are harvested at 21.5 brix,
pH's are 3.1-3.2 range at pressing

-Half of the sorted clusters are crushed before pressing to tank. Juice is encouraged to hyper oxidize before going into barrel. After a native fermentation, wine is bottled after 1 year

94+ points Robert Parker The Wine Advocate
93 points Antonio Galloni Vinous Medius