

# brick & mortar

2021  
chardonnay  
anderson valley



## **TECHNICAL NOTES:**

Varietal: 100% Chardonnay  
AVA: Anderson Valley  
Production: 750 cases  
Alcohol: 13.0%  
Release Date: April 1st, 2022

## **VINEYARD**

Just an hour north from Sonoma County is the Anderson Valley AVA, surrounded by redwood forests, bordered by the Mendocino coastline. Our 2021 Anderson Valley Chardonnay is sourced from the southern end of Anderson Valley. A mix of certified sustainable and organic vineyards, Anderson Valley is much colder than other areas in California because the valley runs north-west, opening up to the Pacific Ocean. There is prominent marine influence in the region, bringing cool evenings and foggy mornings which create dynamic growing conditions for delicate grapes like Chardonnay.

## **VINTAGE**

The 2021 vintage was a classic Northern California vintage. Scarce rains in the spring prompted an earlier start to the vintage, while mild temperatures throughout the growing season allowed for prolonged flavor development and created ideal ripening conditions. 2021 was an excellent vintage that made wines with beautiful intensity and great structure.

## **WINEMAKING**

We strive to allow the site to shine in every wine we produce. The Chardonnay is whole-cluster pressed and allowed to settle via gravity before being transferred to 100% neutral french oak barrels. Native primary fermentation occurs lasting upwards of six months. No malolactic fermentation nor bâtonnage is performed to the barrels in order to preserve a pure expression of the vineyard, as the intense sunlight of the site creates incredible texture in the fruit. Our Chardonnay is aged in barrels for eight months before a light fining and filtration prior to bottling.

## **WINE**

2021 Anderson Valley Chardonnay is aromatic in the glass, combining fresh citrus and floral elements. The palate is framed by racy acidity, with a richness of fruit and hints of oak toasted hazelnut and hard spice. Ripe melon, quince and yellow apple flavors are coupled with mandarin zest, juniper and thyme. The wine is textured and elegant exuding the warm sunny growing days and cool temperatures of Anderson Valley. Beautiful in its youth, this Chardonnay will age gracefully and improve over the next 5+ years.

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