

LONESOME ROCK

THE ESTATE CHARDONNAY 2021

Lonesome Rock is what the French would call a “monopole” — a vineyard in a unique place, with a micro-climate, soil, and topographical profile with no twin.



Vineyard Notes: Nestled high in a cool, but sunny bowl in the Pacific Coast Range, the organically farmed 15-acre vineyard showcases a diverse array of varietals including chardonnay, pinot meunier, and an eclectic selection of 5 heritage, dijon, and exotic clones of pinot noir. Benefiting from 260 degrees of exposure and swathes of both cool volcanic and warm marine sedimentary soils, the site experiences dramatic temperature shifts between day and night during the crucial ripening period coax the grapes into gradual maturity, resulting in wines with a striking electric acidity and remarkable potential for ageability.

Tasting Notes: Carmelized citrus with ripe pear aromas, the 2021 Chardonnay has a smooth texture with hints of almond butter, ginger, and vanilla bean. Good richness, but finishes with a refreshing granny smith snap. Drink now through 2033.

Winemaking Notes: Fruit was harvested from three sections of the vineyard on 3 separate days over 2 weeks. A light foot tread before pressing prior to transfer without settling to a mixture of new, one-year, and neutral French oak barrels, puncheon, and stainless steel. Each vessel undergoes ambient fermentation and ages 10 months during which 75% undergoes malolactic fermentation. Lightly filtered at bottling.

Cases Produced: 121 (750ml)

Years Planted: 2015

Harvest Dates: 9/9, 9/16, 9/21/2021

Clone: 76

Cropload: 2.13 tons/acre or 29 hl/ha

Winemaker: Jackson Holstein

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