

LONESOME ROCK

THE ESTATE CHARDONNAY 2022

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: Crisp scents of honey crisp, pear and lemongrass picking up scents of white flowers and vanilla fleck with a mineral, rain-on-rock vivacity.

Winemaking Notes: 3 tons of chardonnay were harvested into 1/2 ton bins from our 1.28-acre chardonnay vineyard early morning on October 4th.. A light foot treading is performed before going whole-cluster into the press. without settling to a mixture of vessels including new puncheon, 'cigare' barrels and new, one-year, and neutral 228's French oak barrels, and one stainless steel. Each vessel undergoes ambient fermentation and ages 10 months during which 75% undergoes malolactic fermentation. Lightly filtered at bottling.

Cases Produced: 175 (750ml); 6 (1.5L Magnums)

Years Planted: 2015

Harvest Date: 9/23/2022

Clone: 76

Croplload: 2.3 tons/acre or 31 hl/ha

Winemaker: Jackson Holstein

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