

# 2022 CHARDONNAY WALKER STATION

#### TASTING NOTES

Displaying aromas of orange blossom, lemon oil, and green apple with flavors of lime zest, kumquat, and almond. Fermenting in 500 liter French Oak barrels provides richness and minerality characteristics. We farm just under 1 acre of Chardonnay at our Walker Station Vineyard.

## VINEYARD COMPOSITION

We lease and farm tiny Walker Station Vineyard on an east-facing slope in the Green Valley region of Sonoma County's Russian River Valley. One acre of Montrachet clone enjoys sandy Goldridge soil and a cooling Pacific Ocean influence. Owner Harry Walker is a lifelong farmer with a keen eye for location.

#### **GROWING SEASON**

The 2022 vintage started dry and cold. Vines broke dormancy early, around March 25th. The cold and dry pattern continued through spring as we fought bouts of frost in April. Summer was marked by several heat waves but overall, our ocean-influenced Mediterranean climate prevailed. Finally, after things dried out, we completed harvest on September 27th. 2022 was the rare vintage where all fruit was harvested in the month of September.

## WINEMAKING

Handmade by winemaker Alex Kanzler. The Chardonnay was hand-picked and field-sorted at night. Whole clusters were pressed with a slow, gentle cycle designed for champagne grapes. A balanced oak profile was accomplished with large puncheon barrels for restrained oak contact and less oxygen exposure. Throughout winter we stirred barrels every three weeks to build texture. In spring, barrels were moved to a warmer room for malolactic fermentation. The Chardonnay was left unfiltered to bring flavors and textures even closer to the vineyard.



PRODUCTION 211 cases

ZII Cases

**APPELLATION** 

Green Valley of Russian River Valley

VARIETAL 100% Chardonnay

HARVESTED Sept. 5, 2022 VINEYARDS 100% Walker Station

FERMENTATION

Native and cultured yeast

AGING

12 months on lees French oak barrels—50% new Finished 1 month stainless steel BOTTLED December 19, 2023 Unfined, unfiltered

ALCOHOL 14.4% by volume

**PH** 3.57

