





STUBBS VINEYARD

PETALUMA GAP

VINTAGE 2021



IN THE VINEYARD

With the Pacific Ocean to the west and the San Francisco Bay to the east, Marin County is one of the coolest AVAs in California. The winter temperatures are typically warmer than Napa and Sonoma because of the surrounding bodies of water and its heavy precipitation. While bud break is accelerated, the cool spring and summer seasons lead to long hang times.

CONVERSATIONS WITH THE WINEMAKER

Stubbs Vineyard is located in a narrow valley that opens to the south of the vineyard. The vineyard is divided by a seasonal creek that helps drain the area of cold air during the frost season. The soils are a mix of alluvial deposits and decomposed sandstone, with variable drainage depending upon location in regards to the creek.

The grapes were hand harvested on October 19, 2021 and were hand sorted and whole cluster pressed before aging in barrel for 18 months in 30% new French oak.

TASTING NOTES

In this 2021 Chardonnay, the nose is welcomed by the enticing aromas of succulent pear and zesty citrus fruits. This wine reveals its bold nature, boasting a luxuriously rich texture that envelops the palate. Within this complexity, the flavors of oak, aromatic spice, nutmeg, toasty almond, and fragrant vanilla elegantly intertwine, creating a harmonious symphony of taste sensations. This exquisite ensemble is gracefully balanced by a well-judged level of moderate acidity. As the grand finale, the finish unfolds with a lingering presence that captivates the senses.

TECHNICAL NOTES

APPELLATION: Petaluma Gap

ALCOHOL: 14.5%

PH: 3.49

TA: 5.2 g/L

AGING: 30% new French oak
MONTHS IN BARREL: 18

