



Stuhlmuller Vineyards

2022 ESTATE CHARDONNAY

ALEXANDER VALLEY

PROPRIETOR

Fritz Stuhlmuller

WINEMAKER

Zac Childers

VINEYARDS

Stuhlmuller Vineyards, located in southern Alexander Valley, converges with two highly regarded Sonoma County appellations, Chalk Hill and Russian River Valley. On its eastern edge, the 150-acre vineyard borders the Russian River. Situated in a location that is part river benchlands and part hillside, the vineyard benefits from its alluvial gravel soils and the rockier soils of the hillside sections.

THE CLONES

The famous Upper Barn clone, one of California's most sought-after Chardonnay selections, comprises 80% of the grapes that went into the 2022 Estate Chardonnay blend. The balance is from the Wente/FPS 72 clone. From the Upper Barn clone, this wine derives flavors of Asian pear, spice, and a natural nuttiness, while the small clusters and berries of the Wente clone contribute rich tropical aromas and concentrated flavors.

THE VINTAGE

At Stuhlmuller Vineyards, 2022 began with a dry winter, but the rains returned in March and April, and budbreak was slightly earlier than usual. Yields were also slightly down, and warm autumn weather resulted in excellent phenolic ripeness, and an early start to harvest. With concentrated wines from these smaller clusters and berries, the 2022 vintage will be viewed as excellent. Our vines produced pristine grapes, with excellent natural acidity, wonderful balance, and pure varietal flavors. We began harvesting our 2022 Chardonnay on August 23rd and finished on September 13th, with average brix of 23°.

WINEMAKING

For complexity and texture, we treaded roughly one third of the fruit, leaving it in bins for three hours of skin contact before pressing. To accentuate the signature fruit and natural nuttiness of our Estate grapes, we also fermented this wine with 100% indigenous yeast. Fermentation and aging occurred in French oak barrels with 6% new oak as well as large 905-gallon French oak casks. The wine was on fine fermentation lees for 9 months and underwent 85% indigenous malolactic fermentation, before being racked to tank, filtered, and bottled un-fined.

THE WINE

Our 2022 Estate Chardonnay begins with aromas of white flowers, passion fruit, Meyer lemon, honeysuckle, and Stuhlmuller Vineyard's signature wet stone minerality. On the palate, it is lushly textured with flavors of Asian pear, lemon custard, and brown baking spices. This elegant, medium bodied Chardonnay has a palate supported by bright, food-friendly natural acidity and lovely textural notes from the French oak and sur lie aging.

ALCOHOL

14.0%

PRODUCTION

3,540 cases

COMPOSITION

100% Chardonnay

RELEASE DATE

Spring 2024

pH

3.53

BOTTLED

June 2023

TOTAL ACIDITY

5.9 g/l

SUGGESTED RETAIL

\$35.00

