



TOAD HOLLOW®

V I N E Y A R D S

2021 CHARDONNAY UNOAKED

MENDOCINO COUNTY
FRANCINE'S SELECTION

THE FINE ART OF FUN!

FRANKIE'S NOTES

“One of my favorite actresses, Kate Winslet is known to have said, ‘Everyone can commit to 20 minutes, especially if there's a glass of Chardonnay afterwards.’ I agree! Whether it is a 20-minute work-out, 20 minutes of spread-sheets, or 20 minutes of cooking, our unoaked chardonnay is your reward! The mix of crisp fresh flavors and the creamy long finish encourages some down-time to relax, contemplate the last 20 minutes, and pat yourself on the back. Enjoy!”

AROMATICS & FLAVORS

A light lemon color reveals a delicious lemon custard texture and flavor on the palate along with some honeydew melon, fuji apple and baking spice. The finish on our unoaked chardonnay is always creamy and rich, and the 2021 vintage is no exception with its lingering notes of crème brûlée.

VINTAGE

A warm Mendocino County March brought on an early bud break followed by spring and early summer high temperatures. The result was a reduced crop of smaller berries which yielded white wines of intense concentration and vibrancy.

FERMENTATION & AGING

After grapes arrive, still chilled from a morning pick, we whole-cluster press, then the juice settles for several hours. It is then racked off the lees and sent to cold fermentation. Once the fermentation is complete, the wine ages in stainless steel tanks for five months. It undergoes malolactic fermentation in the stainless steel. For additional complexity, we add a small percentage of Monterey County Chardonnay which has not undergone malolactic fermentation. Our finished Mendocino Chardonnay sees no oak contact.

VINEYARDS

We've sourced our Chardonnay from the same long-time family-owned vineyards in Mendocino County for many vintages. Much of what we source is along the Russian River and growing conditions are very similar to the cool vineyards in Sonoma County along the river. We add a small amount of Chardonnay grown in Monterey County and the resulting wine yields fresh fruit flavor with a firm structure.

TECHNICAL DATA

Varietal: 100% Chardonnay
TA: 0.66
pH: 3.20
Alcohol: 13.9%
RS: 0.27%
UPC: 711408713651

