

PATINÉ

Winemaker: Mike Smith | **Production:** 113 Cases

Old Wente Clone | 100% Stainless Steel

Vintage: 2023

Vineyard

Sangiacommo Green Acres

AVA

Sonoma Coast

Wine Profile

2023 was an amazing vintage that brought back a later-than-average harvest date and reminded me of epic years such as 2010, 2018, and as recent as 2021. The extended cool ripening cycle allowed the harvested Chardonnay grapes to retain their natural acidity while also developing and allowing amazing texture, purity, and freshness to be present in the finished wine. Aromas of crystalline lemon rind, spring peach, and fresh pineapple graze the rim of the glass.

Palate Impressions

The medium to full-bodied palate is compellingly silky with wonderful freshness and fills the mouth with layers of citrus notes along with orchard fruit flavors that finish with an epic punch of creamy texture. The absence of oak due to the wine being fermented in 100% stainless steel barrels combined with no secondary malolactic fermentation makes it a perfect match for easy sipping and pairing with fresh spring and summer dishes. Vintages like this allow an easy hand when making white varietal wines like Chardonnay and produce wine of such precision and finesse which makes the sum of the whole so compelling and utterly delicious in their youth but will also benefit from a little bottle age.

