

2022 Chardonnay, Den Chosta Sonoma Coast 12.8% abv Four barrels produced

Den Chosta is Irish for, "Of the Coast", and is a nod to our ancestors and the microclimate that influenced this wine.

Vineyard:

- Organically (uncertified) farmed by hand
- Dry-farmed, no-till
- Goldridge soil
- 250 feet above sea level
- 10 miles from the Pacific Ocean

Winemaking:

- Direct to press whole cluster
- 24 hour settling in tank, racked to neutral French oak puncheons and barrels
- Native primary fermentation, natural and full malolactic conversion
- Aged 11 months in neutral French Oak followed by five months in stainless steel
- Bottled unfined and unfiltered

Total Production: 100 cases