

# 2019 Chardonnay



This beautifully bright and elegant Chardonnay is sourced from the exquisite Petaluma Gap AVA located on the Sonoma Coast. The Petaluma Gap AVA is defined by its unique micro-climate that produces outstanding Chardonnay grapes. Daily coastal breezes and fog sweep inland from the Pacific Ocean and down the "Gap" each afternoon creating cool temperatures. These coastal conditions produce absolutely stunning Chardonnay grapes. We are absolutely in LOVE with this wine!

A radiant, pale straw color with just a whisper of green. Aromas of green apple, lemon curd, and delicate jasmine tea tangle in the glass, accented with hints of guava and the fresh purity of crisp air after a rainstorm. The palate enters with a vivacious acidity, swathed in layers of sumptuous lemon sorbet, toasty oak, white nectarine, and juicy tangerine. The finish is soft and lingering, with a parting pop of acidity. This wine is pure finesse in a bottle, is delightful now, and will continue to drink beautifully through the next 3 years.

## WINE PROFILE

GRAPE VARIETY:	100% Chardonnay
APPELLATION:	Petaluma Gap AVA Sonoma Coast
VINEYARD:	Gap's Crown Vineyard
VINES:	Planted 2002
ELEVATION & SITE:	300 feet
ALCOHOL:	14.5%
PH:	3.42
ACIDITY G/L:	7.8
CELLARING:	12 months in 80% new French oak and 20% neutral French oak. Stirred on lees for 6 months
BOTTLING DATE:	December 2020
PRODUCTION:	130 cases

STARFIELD VINEYARDS

[www.starfieldvineyards.com](http://www.starfieldvineyards.com) | 530.748.3085