



# WAYFARER

## 2018 CHARDONNAY WAYFARER VINEYARD

### TASTING NOTES

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The 2018 vintage is the first to include our newest Chardonnay blocks – 2 acres grafted from Pinot Noir to Chardonnay in 2016. A bouquet of orange blossom, jasmine, toasted almonds and lemon zest prepares the palate for beautiful acid and wet stone. This fresh structure is enveloped in a rich texture that balances the linear focus of the wine.

### VINTAGE NOTES

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2018 was marked by a long and temperate growing season that allowed for a calm harvest. The Chardonnay vines began to emerge on March 29th in block 12. Overall rainfall was 35% below our average, with only 37.5 inches. However, a large portion of this rain came in April, just after budbreak and long before bloom. With this spring rain filling the soil profile, the vines were able to thrive in moderate weather through May, where daily high temperatures averaged 65 degrees. Chardonnay bloom occurred in the final days of May. Temperatures remained moderate throughout the summer with no major heat waves. It was an ideal, lengthy ripening season, coaxing complex aromas and texture from our Chardonnay, while maintaining bright acidity. Chardonnay harvest began in block 6 on September 17th and concluded with block 29 on September 29th.

### WINEMAKING NOTES

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We hand-picked each block and delivered firm, cool clusters to the winery before sunrise. After gentle pressing, the wine settled for 24 hours, followed by carefully-monitored racking of the juice to barrel. Native yeasts slowly guided alcoholic fermentation, with careful batonnage until malolactic fermentation was complete. The wine was aged in barrel for 15 months, and bottled unfiltered and unfiltered.

### ACCLAIM

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“The 2018 Chardonnay Wayfarer Vineyard is a fitting conclusion to this tasting of 2018s. Rich and viscous in the glass, with terrific energy, the 2018 is wonderfully complete, not to mention incredibly delicious. Lemon confit, white pepper, mint, jasmine and light tropical notes develop in the glass, but it is the wine's textural feel that really stands out. The 2018 is a drop-dead gorgeous beauty. The Wayfarer Vineyard spent 16 months in oak, about 70% new” 96 points, Antonio Galloni, Vinous, April 2020

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## 2018 CHARDONNAY WAYFARER VINEYARD

ORIGIN	Wayfarer Vineyard, Fort Ross-Seaview, Sonoma Coast
BLOCKS	2, 6, 12, 17, 26b, 27, 28, 29
CLONES	Berlenbach Old Wente, Hyde Old Wente, Mount Eden, Dijon 95
WINEMAKER	Todd Kohn
PRUNING	Double guyot
VINE YIELD	3.5 pounds
HARVESTED	September 17 - 29, 2018
BOTTLED	December 19, 2019
ALCOHOL	14.4%
pH	3.24
PRODUCTION	1,060 cases

