

Ojai Vineyard

2022

Puerta Del Mar Chardonnay

Special Bottling

This is our sixth Special Bottling of Puerta Del Mar Chardonnay. Each vintage provides something different and we continue to capture what this super-coastal vineyard is capable of. This wine began with the notion of pushing the envelope with elevage—taking our most fine-boned Chardonnay and matching it with special new French oak, and aging the wine into a second winter rather than bottling in late summer. The first bottling from 2017 was a great success, and each vintage since has quickly disappeared.

It's the longer aging that really shapes this wine most. The extra five months in barrel seems to temper the sense of sun-drenched fruit, so there's a more vivid expression of minerality and other site-based curiosities. The more porous nature of new barrels plays into that, too, but in this release only one of four barrels were new (Damy three-year Allier wood, Adam's favorite for Chardonnay).

This Chardonnay is such a pleasure bomb for the nose. The details are so nuanced: you find an alluringly earthy nose, salty with seashell minerality and preserved lemons, floral high-tones galore, plus streaks of exotic spice and just-gold pastry. The palate gives a profound mineral framework, energized by citrus and white stone fruits, while notions of lees and salty seaside flavors bring ballast and complexity to the lively finish.

A couple years of aging will bring a creamier elegance to this Chardonnay, and the wine will certainly age up to ten years. The tension and freshness are commanding already, though, so fans of racier Chardonnay will love this on release.

Blend: 100% Chardonnay | Alc: 13.0% | Vinification: Barrel Fermented in 25% New French Oak
| Barrel Aging: 15 Months | Total Production 121 cases