



**2021 BOUGETZ CELLARS
PARCHED. SONOMA COAST
CHARDONNAY**

WINEMAKER NOTES

The 2021 parched. Chardonnay is a single vineyard wine originating from the Champion Vineyard in the Sonoma Coast AVA. The vineyard is covered in fog most of the morning allowing for a slow, consistent ripening, while retaining its freshness. Aromas of sweet Red Delicious apple are supported with a nice minerality and hint of marzipan. There is weight to the mid-palate, as this wine is aged entirely in French Oak for 10 months. This wine shows a balanced finish with the acidity cloaked in a fresh, ripe pear and apple layer. Great with food.

HARVEST NOTES

The 2021 growing season started early with bud break occurring about a week earlier than average. With a shortage of winter rains, we experienced another drought year, with rain totals about 60 percent of normal. Luckily, we didn't see much in the way of heat spikes, so the fruit ripened at a consistent pace. The vineyard, with its proximity to the ocean, matured slowly, until we harvested it at night on October 16th.



Harvest date: October 16th, 2021

- Appellation: Sonoma Coast
- Vineyard: Champion Vineyard
- Brix at harvest: 25.0
- Fermentation: 25% new French Oak, 75% used French Oak
- Aging: Aged 10 monthly in French oak, on the lees, stirred monthly
- Alcohol: 14.4%
- pH: 3.63
- TA: 5.70 g/L
- Bottled: August 2022
- Case production: 256 cases
- Winemaker: Thomas Bougetz
- Suggested retail: \$35



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