

2023

AKI NO MORI CHARDONNAY

WINEMAKER'S NOTES

The wine has flavors of meyer lemon, baked apple, and stone fruits. The frame of gravelly minerality and bright acidity is rounded out by the richness and texture provided by the lees contact and subtle, new oak. This wine is all about balance and pairs with a wide range of foods from raw shellfish to roast chicken.

VINIFICATION PROCESS

The grapes were farmed organically at winemaker Steve Matthiasson's Linda Vista vineyard. The proximity to the San Pablo Bay and the bountiful sunshine of the Napa Valley provide the combination of ripe, juicy fruit and bright acidity. The fruit was gently whole cluster pressed prior to fermentation and aged in 40% new French oak. Half of the barrels went through malolactic fermentation to provide the right balance of lush texture, depth, and lively acidity. The wine is aged 9 months in barrel on primary lees before bottling.

STORY

Japanese for "Autumn Forest", Aki No Mori embodies the connection we feel between Japan and Napa. The origami foxes represent Azumi and her beloved Pomeranian, Kiki. A native of Japan, Azumi challenged Steve to create a wine to rival sake as a pairing with sushi and other Asian dishes, a challenge he eagerly accepted.



WINEMAKER	APPELLATION	VINEYARD	
Steve Matthiasson	Oak Knoll District of Napa Valley	Linda Vista	
CASES	TA	PH	ALC
240 750mL	6 g/L	3.50	13%



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