



# LA FOLLETTE

AN ONGOING DIALOGUE WITH SINGULAR VINEYARDS

## 2022 Los Primeros Chardonnay SONOMA COUNTY

Los Primeros—meaning “the first”—honors the early winegrowing pioneers in California who planted vines along the coast. Today, those same areas, just inland from the Pacific Ocean, produce California’s most sought after Chardonnay grapes.

*“Moderate alcohol with balanced acid complete a true Sonoma style Chardonnay that is the perfect complement to sushi or mild, soft cheeses.”*

WINEMAKER HUGH CHAPPELLE

### APPELLATION: 100% SONOMA COUNTY

~ Sonoma County is emerging as a top spot for Chardonnays to pair with food. With a much larger Diurnal Swing than our neighbors to the East, Sonoma Chardonnays tend to be more “European” in style with racy acid and more stone fruit flavors like white peach and apricot. This wine is a blend of both declassified barrels from some of our top single vineyard sites along with contracted sources picked by the winemaking team for specific flavor profiles.

### WINEMAKING

- ~ Hand-picked at night to maintain fruit quality.
- ~ Gently whole cluster pressed.
- ~ Fermented cool to maintain diverse aromatic characteristics.
- ~ Partial malolactic fermentation to enhance complexity.
- ~ Aged 10 months in small 60-gallon new and neutral French oak

### SENSORY

~ A pale yellow color with notes of star jasmine, Bartlett pear and star fruit on the nose. Faint hints of vanilla, toasted marshmallow and grilled lemon linger in the background. In the mouth the pear, star fruit and white flowers persist with the addition of Fuji apple, persimmon with a zippy acidity. Pairs well with mild cheeses and seafood dishes like shrimp scampi or macadamia crusted halibut.

### CHEMISTRY

~ Alcohol 13.5% | pH 3.60 | TA 0.49

### PRODUCTION

~ 3378 Cases | \$25 SRP

