

MARCHELLE



2021 Manchester Ridge Chardonnay

Manchester Ridge Vineyard hovers above the fog line at the edge of the rugged Mendocino coast above Point Arena at 2,000 feet elevation. No other vineyard endures what nature throws at it in the way of wind, rain, temperature, and weathered soil. And yet Manchester Ridge's extremes allow its chardonnay fruit to hang longer, nurturing ripeness and complexity without giving up acidity and freshness. Greg La Follette has coaxed award-winning wines from this vineyard for over a decade and this vintage could be among his best ever.

2021 Harvest

Harvested between the 2nd and 3rd weeks of October, this was our last fruit to come into the winery. The vintage was even and relatively warm, allowing for an uncharacteristic full ripening before the fall rains set in.

Tasting Notes

On the nose the Manchester Ridge exudes aromatics, with orange blossom, perfume and tropical fruit. Caramelized nectarines and white peaches vie for prominence on the lacy palate and are soothed by a soft vanilla kiss. Acidity is crisply self-assured and in balance with high, sea cliff expressions.

Appellation: Mendocino Ridge

Vineyard: Manchester Ridge Vineyard

Production: 47 cases

Alcohol by Volume: 14.5%

Residual Sugar: Dry (<.01%)

Winemaker: Greg La Follette

pH: 3.37 | **TA** 8.3 g/L

Size: 750ml

SRP: \$57.00