

# GEYSER PEAK CHARDONNAY 2022

California



**TASTING NOTES:** This is a balanced California Chardonnay with minimal oak influence. Vanilla notes are cut by tropical flavors of pineapple and stone fruit. It has a nice roundness on the palate with a crisp, clean finish.

**VITICULTURE:** The winemaking team sources grapes from both cool and warm climates in prime growing regions throughout California to achieve a balanced profile.

**VINIFICATION:** A portion of the wine is fermented and aged in French oak, while the majority is fermented in stainless steel to maintain the crisp and floral character in the finished wine.

**INTERESTING FACT:** Geysler Peak was named for the tremendous view of Geysler Peak Mountain directly outside the original winery's window.

**FAMILY:** Geysler Peak Winery has a long and storied history. Founded in 1880, it became the 29th bonded winery in California. The brand has seen a storied past of over 140 years, founded by a local family, changing hands multiple times including management by corporate interests. Today, Geysler Peak has proudly returned to its roots as a family-owned-and-operated business, sourcing fruit from famed winegrowing regions of California. The essence of California terroir can be tasted throughout the range of Sauvignon Blanc, Chardonnay and Cabernet Sauvignon. The motto, "Reach for the Peak," was coined to refer to seeking the utmost quality in wine. It's inarguable that it has.

Derek Irwin is the new winemaker for Geysler Peak. He started his wine career in 1994 after graduating from UC Davis and has a deep knowledge and understanding of the California wine industry having consulted for wineries in various California wine regions.

**PRODUCER:** Geysler Peak

**REGION:** California, USA

**GRAPE(S):** 98% Chardonnay, 2% Viognier

**ALCOHOL:** 13.5%

**TOTAL ACIDITY:** 6.1 G/L

**RESIDUAL SUGAR:** 0.4 G/L

**pH:** 3.62