

# GEYSER PEAK WALKING TREE CHARDONNAY 2023

Alexander Valley, California



**TASTING NOTES:** The nose offers notes of tropical pineapple, jasmine and guava with secondary aromas of white peach and pear. The bouquet extends to the palate with its balanced acidity, moderate body and enticing richness.

**VITICULTURE:** The Chardonnay grapes were picked from a vineyard along the Sausal Creek in Alexander Valley in late September of 2023. The block came in approximately 2 weeks later than expected due to the cool summer and extended growing season.

**VINIFICATION:** The grapes were split into two distinct lots. Although both were fermented in 100% French oak Burgundy barrels, each saw different yeasts – one from Burgundian origins and the other from Italy. This allowed for a nuanced blend. The primary fermentation lasted three weeks, followed by spontaneous malolactic fermentation, all at cool temperatures in 25% new French oak. Bâtonnage was done every two weeks for four months, then allowed to settle naturally until its first racking in late May of 2024.

**INTERESTING FACT:** Ancient oak trees dot the landscape of Alexander Valley. Walking Tree takes its name from one of these majestic trees that remarkably “walked” down a steep grade of vineyard during heavy rains, all while remaining upright and very much alive.

**FAMILY:** Geysers Peak Winery has a long and storied history. Founded in 1880, it became the 29th bonded winery in California, and was named for the tremendous view of Geysers Peak Mountain directly outside the winery’s window. 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, Geysers 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.

**PRODUCER:** Geysers Peak

**REGION:** Alexander Valley, California

**GRAPE(S):** 100% Chardonnay

**ALCOHOL:** 14.8%

**TOTAL ACIDITY:** 4.9 G/L

**RESIDUAL SUGAR:** 1.5 G/L

**pH:** 3.52