

# GEYSER PEAK 2021 CHARDONNAY

California



**TASTING NOTES:** This wine opens with fresh fruit, hints of citrus blossom, lemon zest and French apple tart. The palate follows in suit with added flavors of fresh apricot and marzipan. The mouthfeel is rich and luscious with a good balance of crisp acidity. The finish is long, lingering, and enjoyable.

**VITICULTURE:** The grapes for the 2021 vintage saw a moderate growing season, with late rainfall in March leading into dry weather from April through October and a few heat spikes. This contributed to excellent development and high-quality fruit at the point of harvest.

**VINIFICATION:** The majority of the blend was fermented at cool temperatures in stainless steel tanks to capture the bright fruit character. A small percentage was barrel-fermented to round out the Chardonnay, adding richness and a vanilla-spice note in the background.

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

**FAMILY:** Geysers 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, 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. 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 Geysers 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:** Geysers Peak

**REGION:** California, USA

**GRAPE(S):** 91% Chardonnay, 9% Pinot Gris

**SKU:** GPCH217

**ALCOHOL:** 13.5%

**TOTAL ACIDITY:** 6.1 G/L

**RESIDUAL SUGAR:** 1.4 G/L

**pH:** 3.61