

2020 STATERA ROYER VINEYARD CHARDONNAY

VINEYARD: ROYER

GRAPES: 100% CHARDONNAY,
MIXED DIJON CLONE

AVA: EOLA-AMITY HILLS (WV)

SOIL TYPE: VOLCANIC (WITZEL, RITNER,
NEKIA, JORY)

ELEVATION: 650FT

PLANTED: 2016

FARMING: ORGANIC

HARVEST DATE: 9/16/21

WINEMAKING: THE GRAPES WERE WHOLE CLUSTER PRESSED, BUT MUCH MORE GENTLE AND FOR A SHORTER TIME PERIOD, THAN WE WOULD TYPICALLY DO AS A RESULT OF WILD FIRE SMOKE. HARD PRESS FRACTIONS WERE SEPARATED AND FERMENTED ON THEIR OWN, THEN ADDED TO THE FINAL BLEND. WINES WERE AGED AND FERMENTED IN NEUTRAL FRENCH OAK BARRELS FOR 16 MONTHS TOTAL. AFTER 3 MONTHS ON THEIR OWN LEES, ONE BARREL WAS RACKED ONTO LEES FROM THE 2019 CHARDONNAYS (AS A POTENTIAL SMOKE MITIGATION TECHNIQUE). THE WINES DID NOT SEE SULFUR UNTIL BOTH PRIMARY AND SECONDARY FERMENTATION WAS COMPLETE, AT ~14 MONTHS.

SO₂: 26PPM ADDED

CASES PRODUCED: 47

