



2021 Chardonnay Sonoma Coast

A familiar coastal site we have worked with in the past has ignited our desire to add a crispy Chardonnay to the Pax line-up. Rocky volcanic soils in the hills of the eastern edge of the Sonoma Coast flirt with the perfect place to make a classically styled Chardonnay which to us means crisp acids, textured and fruit forward but mineral driven and clean.

100% Chardonnay

100% Whole Cluster Pressed

Ambient yeasts

50% Neutral French Oak Barrel fermented

50% Stainless Steel Fermented

Aged In Concrete and neutral French Oak

Free So2 @ Bottling – 23ppm

3.33 pH

13% Alc By Vol

Tasting Note:

Crushed flowers, wet marble, poached pear and salty sea air. Bright, focused, and alive this wine vibrates with energy and purity. The palate adds some roundness and weight, but it is the salt and sand and concrete that keep the laser-beam focus of this wine in the forefront. Unmistakably Chardonnay, but without the buttered popcorn and tooty-fruity superfluous bolt on flavors that distract from pure Chardonnay flavors.