



LA FOLLETTE

AN ONGOING DIALOGUE WITH SINGULAR VINEYARDS

2021 Zephyr Farms Chardonnay

SONOMA COAST | SONOMA COUNTY

Nestled in the low hills just east of the coastal village of Freestone sits the seven+-acre Zephyr Farms vineyard. Planted in 2000 on the locally classic Goldridge sandy loam soil, this site experiences intense coastal fog that lingers late into the morning followed by rolling afternoon winds, resulting in small-berried fruit that is high acidity and natural extract, with a robust minerality. Zephyr Farms is by far our latest ripening Chardonnay vineyard.

“Thick coastal fog and persistent afternoon winds yield tiny berries, resulting in a tightly coiled wine that unfurls on the palate with a complex and bright personality.”

WINEMAKER HUGH CHAPPELLE

ZEPHYR FARMS | SONOMA COAST

- ~ Vineyard Size: 7.5 acres | Block Size: 1.3 acres
- ~ Year Planted: 2000
- ~ Soil Type: Goldridge Sandy Loam
- ~ Elevation: 525'
- ~ Clone: 5 | Rootstock: 101-14
- ~ Aspect: North/South | Spacing: 5' x 8'

WINEMAKING

- ~ Harvested September 30-October 6, 2021
- ~ Juice was only lightly settled, allowing more natural grape solids into the fermentation for enhanced mouthfeel and texture
- ~ Primary fermentation started in stainless steel, then transferred to barrels once underway
- ~ Malolactic fermentation occurred in barrel, without lees stirring
- ~ Aged 11 months in low toast 3-year air-dried French oak (20% new), followed by 5 months in stainless steel barrels to amplify minerality
- ~ Bottled fully un-fined and unfiltered on February 10, 2023

SENSORY

- ~ Day bright with a beautiful pale yellow color. The nose is full of Pippin apple, Asian pear, white rose and baking spices. These are all confirmed on the palate with M+ acid and a touch of bitter apple skin, lime and grilled lemon on a lengthy, refreshing finish.
- ~ The wine is both rich and bright at the same time with just a wisp of oak.

CHEMISTRY

~ Alcohol 13.7% | pH 3.31 | TA 0.62

SRP

~ \$65.00

