

Hertelendy Vineyards Chardonnay Woolsey Road Vyd

THE FACTS

COUNTRY: USA - CA

REGION: Sonoma County

CEPAGE: 100% Chardonnay

WINEMAKING: Similar to previous vintages, the full-bodied structure comes from very ripe fruit, native yeast, bâtonnage sur lies, and being unfiltered and unfiltered.

AGING: 17 months in 90% new French oak

ANNUAL PRODUCTION: 153 cases

THE STORY

Hertelendy wines represent our Old-World family winemaking traditions that began over 300 years ago. We specialize in producing Bordeaux varietals from volcanic terroir, including Pritchard Hill, Atlas Peak, and our very own 4+ acre, 1365 ft elevation "Rockwell Ridge" estate vineyard (35 ft below the Howell Mountain AVA) planted in 1993.

PHILOSOPHY: Vintner Ralph Hertelendy and consultant Phillip Corallo-Titus (from Chappellet & Titus), collaborate to craft these beautiful wines. They push the envelope with their winemaking techniques in the pursuit of elegance, purity, and complexity. Hertelendy's red wines barrel age in 90% new French and Hungarian oak for 23 months, whites barrel age for 19 months, and all wines are then bottle-aged another year before release.

THE ADJECTIVES

OVERALL: A throwback chardonnay to the early 1990's style of opulence

AROMAS / FLAVORS: aromas of pineapples, white peaches, crème brûlée, lemon oil, vanilla

MOUTHFEEL: Rich, yet vibrant

THE SELLING POINTS

This label changes color at 50 degrees optimal temperature.

AWARDS: 95pts International Wine Report

SUSTAINABILITY: Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Lobster roll, scallops, miso seabass

