

MODELFARM



2020 WILDCAT MOUNTAIN VINEYARD CHARDONNAY, SONOMA VALLEY

Planted in 1998 by vintner Steve MacRostie, Wildcat Mountain is located on a windswept ridge-top that separates the Sonoma and Petaluma Valleys. The vineyard is planted on a unique outcropping of rocky, volcanic soil, high above the deep clay of the valley below. This distinct terroir gives the wine incredible minerality, texture, and tension. At high elevation, the vines are exposed to the full brunt of wind and fog funneling from both the Petaluma Gap and the San Pablo Bay. This moderating force preserves natural acidity while allowing for full phenolic ripeness. A balance of textural richness and freshness is the hallmark of our white wines and the result of careful site selection and transparent winemaking.

CELLAR NOTES

Our Wildcat Mountain Vineyard Chardonnay was harvested in the early morning hours of August 17th, the same day of the lightning storms that changed the rest of the 2020 vintage.

For us, white wine making is purely the product of careful pick decisions, skillful choices at the press, and a lot of patience. Beginning in the vineyard, we are constantly tasting and waiting for acidity and flavor to reach their point of optimal balance. Once in the winery, our Chardonnay is gently whole-cluster pressed as we watch over the ever-changing flavors, textures, and chemistry that transpires during the pressing cycle. We separate the juice into distinct lots and leave them to settle overnight. The next day, we fill lightly used barrels by gravity. Each barrel remains tucked away in the cellar, undisturbed, to begin fermenting at its own pace. There is no inoculating, no stirring, no additions - just time. We monitor each barrel's unique fermentation over the course of 12 months. Once the wines are ready, they are moved into stainless steel for an additional 6 months of aging. The extended aging provides the wine with additional focus and length.

- Sustainability farmed vineyard just south of the town of Sonoma
- Western facing slopes
- Extremely rocky, volcanic soils
- Harvested 8/17/2020, 21.5° Brix
- Clone 76 (Champagne Selection)
- Raised in Neutral French Oak and then Stainless Steel Barrique
- 13.3% Alc.
- 7 Barrels Produced (170 cases)

