



## *2022 Charles Vineyard Semillon Anderson Valley*

### **WINEMAKER'S NOTES:**

This wine is sourced from our estate vineyard, where we have 0.3 acres. In total, just 2.7 acres of Semillon are planted in the Anderson Valley appellation, making this a unique variety here.

We were inspired by a Hunter Valley Semillon we enjoyed in our early years in the wine business. Balanced, bright and ageable, it was unlike any California Semillons we had sampled, and illuminated a different style of winemaking for this white grape – one we still follow today, with most releases between 11-12.5% alcohol.

This wine was fermented with wild yeast in 17% new French oak barrels, with the remainder in stainless steel and older French oak. Full malolactic fermentation was completed with wild strains. It was gravity-settled and bottled unfiltered and unfiltered.

Our Semillon was the first wine in Anderson Valley to be labeled with ingredients (only grapes and sulfur) and the second in the country, behind Bonny Doon and before Ridge. It was the first wine in country to list the wine as “suitable for vegetarians and vegans” as no animal-derived products are used during the production of any of our wines. We believe in complete transparency in labeling.

This release is 100% Semillon, picked after our estate Pinot Noir.

The 2022 vintage was excellent in Anderson Valley – the vines produced a balanced crop after two light years. A heat wave hit in August, but harvest was still a few weeks away and the grapes were unaffected. Overall, the 2022-vintage wines are showing beautifully.

**Alcohol:** 11.5%

**Blend:** 100% Semillon

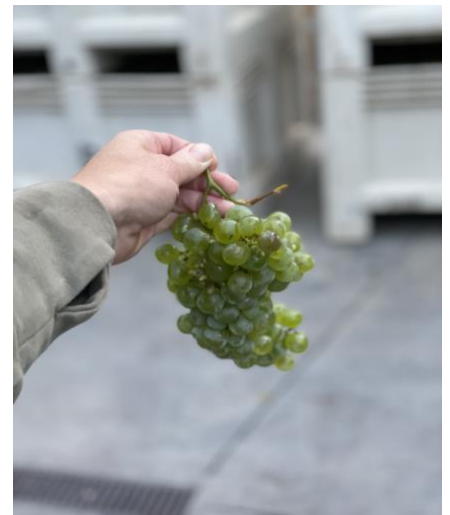
**Aging:** 17% new French oak barrels, the remainder in stainless steel and older oak

**Ingredients:** Grapes and sulfur

**Suggested Retail Price:** \$32

### **Contact:**

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A cluster of Semillon from the vineyard.