

The Place

All of the fruit for the 2021 Chardonnay comes from our Camp Meeting Ridge Vineyard, organically farmed on a precipitous coastal ridgeline separated from the Pacific Ocean, just 2 miles away, only by a dense wall of evergreen forest. Given the extremes of the site—elevations ranging from 1,150 to 1,400 feet and intricate microclimates defined by a myriad of angles and aspects—each small block ripens at its own pace, and we hand-pick individually. The site's unique combination of cool sea breezes through the forest, intense sunlight above the fog line, and a panoply of well-drained, rocky soils yields vibrant wines with pure fruit flavors, deep textures, and a beguiling savory character.

The Wine

Our 2021 Chardonnay is memorably balanced between gravitas and grace, its bright acidity (conjuring coastal Camp Meeting Ridge itself) belying rich textures and galvanizing the palate with dynamic tension. Following a fresh seaside breeze, the vineyard's signature crushed-rock minerality and preserved lemon emerge, lifted with sweet, pungent herb aromas—mint, wild fennel, and warm, dry grasses. Satisfying weight carries across the palate, complex but focused, with an array of citrus giving way to hints of white stone fruit and the mouth-watering sweet-bitter balance of lemon confit. This is a Chardonnay that will reward with depth and evolving beauty, given a few years in the cellar.

The Vintage

The winter of 2021 at Camp Meeting Ridge was marked by extremely low rainfall—25 inches versus our normal 50. It was the second year in a row of drought conditions, cueing up a season of low yields and small berries with a high ratio of skin to juice. Through spring, temperatures fluctuated drastically, sending mixed signals to the vines as they underwent bud break, flowering, and fruit set. This, combined with low soil moisture, slowed canopy growth. Through summer, as canopies caught up and clusters moved toward veraison, temperatures followed a mild arc, supporting slow, even flavor and phenolic development in the fruit while keeping acid levels high and bright. In the end, we had the luxury of timing our pick for optimum balance—the holy grail of growing-season finales.