



J O N I V E

2022 “MOONDUST VINEYARD” CHARDONNAY, RUSSIAN RIVER VALLEY



WINERY

Jonive’s Moon Dust Vineyard is nestled within the Sebastopol Hills in the coolest area of the Russian River Valley, home to rare and desirable Goldridge soils. First planted to vines in 1998, the vineyard consists of four pristine acres of Chardonnay and in 2007, was expanded to comprise an additional 11 acres of Pinot Noir. Jonive is a true reflection of vine maturity, organic farming, high-quality soil, and a world-class microclimate.

WINE

Jonive’s Chardonnay is sourced from the 4 acre, organically grown, estate vineyard. The 2 unique clones ferment separately, and the wine remains on its original lees until just prior to bottling. The wine then spends 14 months in a mix of new, once used and neutral French oak barrels.

VINEYARDS

Jonive’s Moon Dust Vineyard is planted to a range of clones, imparting unique characteristics and quality to the wines. 100% estate-owned vineyard planted in 1998 and 2007.

VINTAGE NOTES

Ample winter rain set up the 2022 growing season for a good crop and healthy vines. Budbreak, bloom, and veraison were all 7-10 days early. From May to August, the weather was mild, with most days in the 70s and only six days in the 90s. A major heatwave from September 1-9, with temperatures peaking at 113.2 degrees, forced a quick harvest to preserve fruit integrity. Both chardonnay clones were harvested on the night of September 6th.

WINEMAKING

Our Jonive chardonnay is made differently from most others. While most chardonnays avoid oxygen by using sulfur dioxide, closed fermenters, inert gas, diammonium phosphate, and commercial yeast, we use none of these. Our open-top fermentation allows the juice to brown slightly before natural fermentation starts. We also let malo-lactic fermentation occur naturally, giving the chardonnay a richer mouth-feel with lower alcohol. The wine is bottled unfiltered and unfiltered, and it stays in barrel on its gross lees for 15 months.

TASTING NOTES

The aroma jumps out of the glass with notes of hazelnut, toast, tarragon, and Meyer lemon. Is the wine sour and fresh or rich and creamy? It is both! The taste is full of flavors like brioche, brown butter, toasted pinenuts, tarragon, and warm lemon tart. The finish is long, rich, and bright.

VINEYARD

Region:	California
Appellation:	Sonoma County
Sub-Appellation:	Russian River Valley
Soil:	Goldridge (Moon Dust) soil over clay loam
Age/Exposure:	Planted in 1996 Eastern/Southern Exposure
Clones:	53% clone 17/Robert Young, 47% clone 95
Certifications:	CCOF certified organic

WINEMAKING

Varietals:	100% Chardonnay
Aging:	100% ambient natural yeast fermentation with no malo-lactic culture

TECHNICAL DETAILS

Alcohol:	13.5%
pH:	3.39
Total Acidity:	7.15 g/L
RS:	0.31 g/L

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