

ROUTE STOCK

ROUTES WITH ROOTS – WINES OF PLACE.

2023 CHARDONNAY, SONOMA COAST

WINERY

RouteStock is an invitation to discover the deep roots of winemaking in Napa and Sonoma, planted firmly at each step of your journey through our vineyard sites. Every glass tells the story of Napa and Sonoma's remarkable fine wine heritage, from the famous routes that wind between the vineyards, to the roots that produce its world-renowned grapes. An endeavor of enduring Napa-based importer Wilson Daniels, RouteStock is established as a product that consistently over-delivers in quality at a very attractive price point.

WINE

Since we started producing this wine for the RouteStock portfolio, we have had two consistent vineyard sources: one in the Petaluma Gap AVA and one located 1.5 miles from the coast. With the 2021 vintage, we are delighted to begin including our new estate vineyard, located in the Sebastopol Hills region of Russian River Valley, into the blend. Our estate vineyard makes up approximately 40% of the final blend and the other two sources make up the balance.

VINEYARDS

2023 marks our third vintage of chardonnay sourced from the Sonoma Coast and our three vineyard sources remain the same, including our estate Moon Dust Vineyard in the Sebastopol Hills area of the southwest part of Sonoma Coast that has four acres of 28-year-old chardonnay vines with two clones (95 and 17/Robert Young). Our estate vineyard is augmented with two of our dedicated grape growers, one in the southeast part of the Sonoma Coast and the other in the far northwest section.

VINTAGE NOTES

After the brutal fires of 2020, the ongoing drought in 2021 that drastically reduced the crop, and the extreme heat event of 2022, the 2023 vintage seemed like a dream come true! A nicely wet winter set a good healthy crop for 2023 in all three of our Sonoma Coast pinot noir vineyards. The rain lasted longer than "normal" and combined with cooler than normal temperatures pushed budbreak and bloom back about one month from 2022. The growing season remained cool throughout the summer with temperatures mostly in the 70's and 80's. Harvest started 29 days later than in 2022 and we harvested all three vineyards in a busy eight-day stretch.

WINEMAKING

Each vineyard was fermented using ambient yeast in 100% French oak with only 8% being new barrels. A natural malolactic fermentation was allowed to occur and was stopped about 70% through, retaining more freshness, brightness and zing. The wine remained in barrel without racking, on the gross lees, for the entire seven month to create vibrancy and tension.

TASTING NOTES

The wine has a brilliant light straw color with beguiling aromas that scream chardonnay such as Gravenstein apple, wild sage, and Meyer lemon. The flavors are bright and racy with a beautiful array of apple, tarragon, nuts, lemongrass and a lovely richness that remains fresh and lifted. The wine is complex, inviting, seductive, and vibrant all with a long lingering finish.



VINEYARD

Region:	California
Appellation:	Sonoma Valley
Soil:	Predominantly goldridge, sandy loam, and clay
Age/Exposure:	28 year old vines Southeast and Northwest exposure
Vineyard Size:	4 acres
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Sonoma Coast Chardonnay
Aging:	7 months in 100% French oak; 92% neutral and 8% new

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.4%
Total Acidity:	6.71 g/L
pH:	3.44

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