

2020 OLEMA CHARDONNAY RESERVE SONOMA COUNTY



ABOUT THE WINE: The 2020 Olema Chardonnay Reserve, made by Amici Cellars, is a blend produced from premier vineyards in Sonoma County. A portion of the blend was aged in barrels for a rich, creamy texture with the remainder fermented in stainless steel which preserves the bright, vibrant fruit and crispness.

2020 VINTAGE: The 2020 vintage will always be an unforgettable year, one we'll remember for the resilience, optimism and unfailing teamwork shown by our growers and winemakers. 2020 began with a warm, dry winter, a mild spring and a warm summer, and those beautiful conditions shine through in our 2020 Chardonnays. The clusters were able to ripen fully in the late-summer sun, with cool evenings preserving acidity until the fruit was picked in late August, prior to the wildfires that prevented us from making any red wines in 2020. The scarcity of this vintage makes it even more special, and we're thrilled with the quality of the fruit and the resulting wine.

WINEMAKER NOTES: The 2020 Olema Chardonnay Reserve opens with lovely aromas of yellow peach, baked apple galette and roasted grains. The juicy medium- to full-bodied palate is filled with lemon oil and luscious minerality. Finishing long and full of savory sweet brown spice, this wine has a richness and depth sure to leave your mouth watering.

ALCOHOL: 13.8%

APPELLATION: Sonoma County

BLEND: 100% Chardonnay

SUGGESTED RETAIL PRICE: \$20