

# 2021 OLEMA CHARDONNAY RESERVE SONOMA COUNTY



**ABOUT THE WINE:** The 2021 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.

**2021 VINTAGE:** The 2021 harvest will be remembered as a harvest of rebirth and of achievement for Olema Wines. After the challenges that 2020 brought, our team was especially looking forward to this vintage. The warmer, drier winter pushed bud break earlier than usual and was followed by a dry but steady summer growing season. Harvest began in mid-August and continued steadily before ramping up in September as the heat rose across the valley. Drought conditions throughout California led to lighter crop yields; however, we are very pleased with the exceptional quality of fruit and resulting wine in the 2021 Olema Chardonnay Reserve.

**WINEMAKER NOTES:** This rich, full-bodied Chardonnay opens with aromas of sweet vanilla bean, Anjou pear, and toasted nuts. On the palate, ripe green apple and notes of banana cream pie are highlighted by fresh stone fruit flavors that linger throughout the elegant finish.

**ALCOHOL:** 13.8%

**APPELLATION:** Sonoma County

**BLEND:** 100% Chardonnay

**SUGGESTED RETAIL PRICE:** \$20