

2022 OLEMA CHARDONNAY RESERVE SONOMA COUNTY



ABOUT THE WINE: The 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.

2022 VINTAGE: The 2022 harvest in Northern California's Napa and Sonoma regions had a great beginning with early rains, followed by consistent spring and mild summer weather. Harvest began in mid-August and progressed rapidly through a late summer heat spike, resulting in the harvesting of all white grapes by mid-September. The overall quality of the 2022 vintage is incredible, with concentrated flavors and great freshness.

WINEMAKER NOTES: This rich, full-bodied Chardonnay opens with aromas of crushed rock, Anjou pear, fresh-cut straw, and Madagascar vanilla. The palate is round and supple, with notes of nectarine, hazelnut, and brioche highlighted by fresh stone fruit flavors that linger throughout the elegant finish.

ALCOHOL: 14.2%

APPELLATION: Sonoma County

BLEND: 100% Chardonnay

SUGGESTED RETAIL PRICE: \$20