

# OLD LODGE

## CHARDONNAY MENDOCINO

■ 2022 ■



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### KEY FACTS

Vineyards	Redwood Valley Vineyards, Mendocino, California Certified Organic Farmers (CCOF)
Appellation	100% Mendocino AVA
Harvest Date	September 15, 2022
Varietal Comp	100% organic Chardonnay
Aging	9 months, 100% stainless steel fermentation
Alcohol	13.9%
pH	3.38
Total Acidity	6.6 g/L
Bottled	May 31, 2023
Total Production	518 cases

### TASTING NOTES

Opulent and expressive aromas of Bartlett pears, ripe pineapple, apricot, and a touch of white flowers and fennel pollen. These flavors continue to unfold across the palate with the addition of white peach, orange zest, honeysuckle and just a hint of gunpowder tea for mineral complexity. Well balanced with nice weight, this 100% certified organic wine is soft and luxurious, with a long, lingering finish.

### APPELLATION AND GROWING REGION MENDOCINO

Our 2022 Old Lodge Chardonnay comes from a family-owned, certified organically farmed vineyard in the Redwood Valley, originally planted in 1955, and located at approximately 840 feet in elevation. Within the specific Mendocino appellation, this vineyard is located at the bench lands of the headwaters of the Russian River, which has warm summer days (90 degrees on average in the summer) and cool nights (often dropping by 30 degrees), which allows for a gradual, later ripening of fruit that makes Redwood Valley Chardonnay so refined and expressive. The notable red iron oxide soil of the area also provides a touch of minerality to the wines. The first vineyards in Mendocino County were planted in 1855 by Italian immigrants, and Chardonnay, like most white grapes in this appellation, was planted later in 1946, one year after the first Chardonnay planting in the Napa Valley. Mendocino gained official appellation status in 1997. The region contains one-third of all the organic vineyards in the entire state and produces incredible wines, still largely undiscovered.

### 2022 VINTAGE

From the start of the year, this vintage was shaping up beautifully with excellent quality and 30% larger yields than the year prior. After a dry winter, continued drought during early spring gradually warmed with bud break and flowering occurring in normal conditions. Much warmer temperatures in late summer resulted in a harvest that began weeks earlier than usual, but this 2022 organic Chardonnay was harvested under perfect conditions.

Contact: Mike Henry - [mike@acrewines.com](mailto:mike@acrewines.com) | Talley Henry - [talley@acrewines.com](mailto:talley@acrewines.com)  
[acrewines.com](http://acrewines.com) | 707-968-6093 | P.O. Box 271, Oakville CA 94562