

Hanzell

2020

SEBELLA
CHARDONNAY

RELEASE DATE	May, 2022
GRAPE SOURCE	Crafted from the younger vines on the Hanzell estate along with fruit from select growers in the cooler regions of Sonoma County Appellation: Sonoma County
PRIMARY FERMENTATION	Long, slow and cold fermentation in tank using only native yeast, finished in neutral French oak barrels
MALOLACTIC FERMENTATION	Partial malolactic fermentation
AGING	Finished and aged for six months in neutral French oak barrels
TECHNICAL NOTES	Bottled: June 1 - June 4, 2021 Alcohol: 13.8% abv pH: 3.52 Total Acid: 5.6g/L
THE VINTAGE	A year unlike any other in many ways, despite a multitude of challenges, the 2020 vintage rewarded us with balanced, flavorful and wonderfully expressive fruit. After a drier than normal rainy season, the moderate growing season came to a close with hot days and dramatic thunderstorms. Thankfully, the fruit was fully ripe with harvest in full swing before the elements had a chance to spoil the quality, ultimately producing wines of balance and finesse with tremendous purity of fruit.
TASTING NOTES	Beautiful fruit aromas of zesty lime and Meyer lemon, yellow apple, yellow pear and kiwi complement notes of lemon verbena, chalkboard dust and crushed granite. Broad and juicy, the palate echoes the yellow apple and pear on the nose along with additional notes of apricot, hints of white peach, pineapple and honeysuckle. The delicious fruit flavors carry on a long, mineral finish.

- The Winemaking Team
Jason, McNeill, Linda, Cesar, Jim and José