# 2022 KELLEY

## CHARDONNAY

KNIGHTS BRIDGE ESTATE VINEYARD BLOCKS 9A & 9B KNIGHTS VALLEY

### VINEYARD COLLECTION

Our Vineyard Collection wines highlight unique characteristics from specific blocks. These place and terroir-driven wines reflect a pure expression of our estate vineyard in Knights Valley and winemaker Derek Baljeu's guiding hand to bring out their highest qualities. Each block name is grounded in family and our rural roots to reflect and honor our values. This exceptional Chardonnay is a love letter from founder Jim Bailey to his wife, Kelley.



AVA Knights Valley					
VARIETY 100% Chardonnay					
HARVEST DATE September	9-12, 2022				
AGING 16 months in 100% new French oak					
COOPERAGE François Frere	s, Cavin				
ALCOHOL 14.5%	PH 3.4I	TA 7.0 g/L			
BOTTLING DATE January 14, 2024		RELEASE DATE September I, 2024			
CELLARING Drink now through 2042		CASES 100			

#### BLOCK 9A

VARIETAL	SOIL	ROOTSTOCK	CLONE(S)
Chardonnay	Goulding	420A	Wente
ACRES/VINES	ELEVATION	SPACING	PLANTED
1.28/1,748	600 feet	8 x 4	2013

#### BLOCK 9B

VARIETAL	SOIL	ROOTSTOCK	CLONE(S)
Chardonnay	Goulding	420A	Robert Young
ACRES/VINES	ELEVATION	SPACING	PLANTED
1.01/1,378	600 feet	8 x 4	2013

## VINTAGE

The 2022 growing season delivered a lighter than average crop with smaller berry and cluster sizes of stellar quality. Winter rains led to earlier than typical bud break and were followed by successful fruit set in spring. Mild temperatures through most of summer allowed fruit to ripen at a moderate pace and develop ideal flavors. A heat wave in early September brought an earlier and faster harvest to ensure all fruit was picked at optimum ripeness.

### WINEMAKING

This wine comes from our highest elevation Chardonnay blocks, planted in Goulding Soil Series, a mix of ancient volcanic and sedimentary soil with patches of rocky red clay. These two blocks are hit by the morning sun with their north-northeast facing exposure, which helps maintain delicacy while developing concentration from the well-drained soil. Kelley dances between power and elegance from the site to the fruit through to the wine. It is hand-harvested in the early morning, pressed gently, fermented natural, and left in new French oak barrels. Throughout the extended élevage on lees, the Chardonnay truly makes itself, clearly expressing the terroir of the vineyard with complexity, richness, and finesse in the finished wine.

