



ESTATE **R** BOTTLED

2023 Mills Chardonnay

TASTING NOTES

Our estate Chardonnay, showcasing flavors of apricot and creamy butterscotch. It has intriguing depth of textures distinctive to the Green Valley of Russian River Valley.

TERROIR

Green Valley of Russian River Valley AVA, is the coolest and foggiest sub-appellation of the region. Dense morning fog from the Pacific Ocean often lingers into the afternoon, creating one of the longest and coolest growing seasons in Sonoma County. The vineyards are rooted in well drained Goldridge sandy loam soils formed from ancient marine sediments. Combined with the maritime climate, these conditions allow Pinot Noir to ripen slowly and evenly, producing wines with vibrant acidity, refined structure, and layered aromatics.

VINTAGE

2023 was a cooler and wetter than average year in the Green Valley of Russian River Valley. These lower temperatures delayed harvest but made up for it by allowing the fruit to ripen and mature slowly on the vines. This slow ripening created intense aromas and flavors, deepening the complexity of the wine and lead to fantastic flavor development. A true “cool” climate vintage typical of the area.

WINEMAKING

The Chardonnay grapes were hand harvested from our Estate Vineyard. They were whole cluster pressed, and tank fermented. The wine went through malolactic fermentation and was aged on the lees for 8 months with 30% new French Oak. This minimal approach captures the unique characteristics of the Green Valley of Russian River Valley.



ALC. 13.5%
PH 3.42
TA 5.6 g/L
SIZE 750ML

A Beautiful Experience.