



the path

2022 Chardonnay

TASTING NOTES

This Chardonnay is an easy drinking wine, perfect for everyday enjoyment. The Path Chardonnay is a light straw color in the glass with aromas of pear, Gravenstein apple, freshly prepared lemonade, and light jasmine blossom. The palate starts bright with notes of tangerine and juicy tart red apple and lemon citrus notes. The wine is fresh with bright acidity but also showcases subtle toasted oak influence from short aging with French Oak. The crisp nature of this wine makes it easy to enjoy on its own but it also pairs with a wide variety of foods.

APPELLATION

2022 was characterized by moderate temperatures and significant drought. A cold, dry winter and moderate temperatures through the spring and summer led to lower yields and smaller berries with full phenolic ripeness. Harvest started several weeks earlier than normal. The resultant wines have great concentration and maturity of flavor, beautiful color, slightly higher acid levels, and good aging potential.

PRODUCTION NOTES

VINTAGE	2022
APPELLATION	California
BLEND	96.0% Chardonnay, 4.0% Mixed White
ANALYSIS	RS g/L: 3.2 pH: 3.48 TA: 5.9 g/L ABV: 13.5%