

# HIRSCH VINEYARDS

## 2022 Hirsch Estate Chardonnay

### *The Vineyards*

Our first chardonnay vineyard was planted in 1994. That year, David Hirsch prepared 2.5 acres for planting on a rocky, 40% slope above his house. He was enamored with Barolo and intended to plant Nebbiolo. Burt Williams, who was buying our Pinot Noir grapes for his winery Williams Selyem, told David he was nuts and should plant Chardonnay instead. Thus the old Chardonnay vineyard was born. The cuttings came from Joe Rochioli; Williams Selyem made the wine from 1997 to 2000; Kistler took the fruit through 2005. In 2002 David planted an additional 1.4 acres of Chardonnay on a sandstone hill in field 12, just over the hill from the old vineyard. Together these two tiny vineyards comprise our estate Chardonnay, first produced in 2006.

With less than 4 acres of Chardonnay vines, production is very limited, and 100% of the fruit is kept for the estate.

### *The Winemaking*

The 2022 Chardonnay was direct pressed and transferred to French and Eastern European oak barrels, 25% new, for fermentation and elevage. No yeast was added at any point. Primary and malolactic fermentations occurred in barrel. No lees stirring was employed. The wine was racked clean to stainless steel for one month before bottling without filtration or fining. 2022 was a drought vintage, and yields in the Chardonnay fields were less than half of normal. The elevage was shortened, compared with previous years, to balance the natural richness of the vintage.

### *Tasting Notes*

The 2022 Chardonnay is an exotic, rich and concentrated expression of our site. The wine opens with notes of lemon curd, peaches, patisserie cream and lightly toasted almonds. On the palate, the wine is silky and textured, with incredible energy and freshness. Hints of honey and beeswax emerge with air. The color is a vibrant gold, complimenting the luxuriousness of the palate.

Production:	360 cases
Bottling date:	July 2023
Alcohol:	13.7%

