

# FLY ROD CELLARS

## 2022 THE CAT'S AWAY CHARDONNAY

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### TASTING NOTES

This Chardonnay displays a brilliant lemon-gold color and floral aromas of Asian pear-apple, Crenshaw melon, pineapple, citrus, pear tree blossoms, acacia flowers and white incense. The flavors are true to variety and well delineated, with notes of pear skin, peach stone and saline minerals. The resonance continues on the back with poire and pêche liqueurs and touches of hazelnut, crème brûlée, lemon zest and moderate oak (33% new French), followed by a pleasingly juicy finish. This is a great wine for Thanksgiving and holiday meals. You can also enjoy it with crab cakes, halibut, chicken in a cream sauce, squash, and mushrooms.

### WINEMAKER'S NOTES

Our grapes were pressed whole cluster and allowed to settle for two days in tank before being transferred to a combination of new (Boutes Grand Reserve puncheon) and neutral French oak barrels. We did not allow malolactic fermentation, which eliminated the butter character found in other barrel-fermented Chardonnays. Bottling was on March 20, 2023.

### VINTAGE AND VINEYARD NOTES

The 2022 vintage had a cold spring, including a blizzard in mid-April. The cold extended bud break and bloom that was 2-3 weeks behind recent years. Summer was warm with veraison drawn out and 14 to 21 days behind schedule. Miraculously, warm temperatures started in late September and remained throughout much of October. The normal 8 to 12 weeks of harvest was compressed into 4 to 6 weeks. The resulting grape quality is high and 2022 is becoming a classic vintage. Our sustainably grown Chardonnay was harvested on Sept. 28 (Block 7) and Oct. 17 (Block 1B) from Bacchus Vineyard.

### TECHNICAL NOTES

Vintage: 2022

Cases: 105

AVA: White Bluffs

pH: 3.70

TA: 7.3 g/L

Alcohol: 13.7%