

THREE FINGER JACK

GOLD MINE HILLS CHARDONNAY

LODI • CALIFORNIA • 2023

Inspired by the daring character of this legendary outlaw who roamed the Sierra foothills of California during the Gold Rush days in search of riches. This wine boasts immense structure worthy of Jack's name.

TASTING NOTES

The 2023 vintage boasts a complex structure with finesse. This full-bodied Chardonnay offers suave aromas nuanced with delicate white summer flowers, toasted almond, sliced pear, and a hint of whiskey barrel. Lively flavors of ripe fig and mango and lightly roasted marshmallows segue to a long and complex butterscotch finish balanced by a natural acidity.

VINTAGE

The 2023 vintage was excellent. Winemakers were aided by record rainfall over the winter, pushing bud break back. A relatively mild weathered growing season allowed for grapes to reach peak ripeness with fantastic growing conditions while maintaining bright, fresh, and clean fruit flavors.

VITICULTURE

Lodi has been a grape growing region since the 1850s, and in most places, the soil is deep loam which is similar to that of the French Rhône region of Châteauneuf du Pape. The gently rolling golden hills of the region are exposed to the high heat of the afternoon sun, producing an opulent and full-bodied Chardonnay. The soil is also low on water retention, leaving the vines stressed which leads to intensity of flavor and a brilliant acidity. Most of the grapes for Three Finger Jack come from here in Lodi, located at the base of the Sierra foothills. The appellation has a classic Mediterranean-like climate featuring warm days and cool evenings. Situated 100 miles directly east of the San Francisco Bay at the edge of the San Joaquin/Sacramento River Delta, cool "delta breezes" provide the region with a reliable, natural air conditioning throughout the growing season.

WINEMAKING

Optimal picking for the Chardonnay that goes into this blend is decided based on a combination of winemaker evaluation, vineyard condition and a weather eye. Chardonnay is picked based upon proper flavor ripeness, harvested in the cool of the night and delivered to the winery to be destemmed into fermentation tanks. Portions of this blend was aged on a mixture of French and American oak for a minimum of five months.

