



2022 JOURNEY CHARDONNAY

OUR ESTATE

To make a wine worthy of the name “Journey,” our winemaker, Marcia Torres Forno, meticulously monitors the path of each wine from vine to bottle. Every bottle of Journey Chardonnay represents Marcia’s dedication to crafting wines of elegance and complexity. These wines are the epitome of our craft, a true example of the quality of wines that are possible in Sonoma County. Join us in celebrating your journey and raise a glass with us. Cheers!

WINEMAKING

Barrel fermented with native yeast, as with all our Chardonnays. Full malolactic fermentation was completed using selected bacteria to minimize diacetyl. Aged 10 months in French oak barrels to enhance texture and complexity.

VINTAGE NOTES

2022 has been marked as one of Sonoma County’s most exceptional vintages. A dry growing season resulted in concentrated aromatics and phenolics in relatively smaller berries. Though the season was shorter than average, heat contributed to greater complexity of flavor development. By choosing not to leaf, we protected clusters and moderated temperatures within vineyard microclimates. As potentially one of Northern California’s greatest vintages, we raise a glass to this harvest.

WINE PROFILE

COLOR: Medium Gold

AROMAS & FLAVORS: Seductive, layered aromas of toast, vanilla bean, brioche, caramel, lemon pound cake, honey, baked pear cobbler, almond/marzipan, loquat, pineapple, banana custard cream puff, nectarine, and peach.

PALATE: Mineral, sweet, and savory all at once. Not your typical California Chardonnay—this wine offers volume and elegance rather than sheer power. Salinity, underlying acidity, and harmonious weight lead to a long, refined finish.

SERVING SUGGESTIONS: Serve at 60–62°F. Open 30 minutes prior to serving. Ideal pairings include lemon ricotta crepes, winter vegetables, sweet carrots, dukkah rice, and crab cakes.

TECHNICAL NOTES

WINEMAKER Marcia Torres Forno	APPELLATION Sonoma County	ÉLEVAGE Aged 10 months in French oak barrels	TA 5.9 g/L
COMPOSITION 100% Chardonnay		ALCOHOL 14.5%	PH 3.46
			CASES 200

