

Harper's Rest

2023 Chardonnay, Moon Dust Vineyard, Russian River Valley, Estate Grown

Winery

Harper's Rest produces terroir-driven Pinot Noir and Chardonnay from two estate vineyards in the Russian River Valley—Harper's Rest in the Middle Reach and Moon Dust in the Sebastopol Hills—farmed with a meticulous regenerative organic approach. Owned by fifth-generation vintner Chris Underwood, the winery honors both a family legacy in wine and spirits dating to 1888 and the land's original steward, 1850s hops farmer Reuben Harper.

Wine

Sourced from the 4 acre, organically grown, estate vineyard. The 2 unique clones ferment separately, and the wine remains on its original lees until just prior to bottling. The wine then spends 14 months in a mix of new, once used and neutral French oak barrels.

Vineyards

100% from the Moon Dust Vineyard, which is in the Sebastopol Hills, the coolest part of the Russian River Valley. The vineyard is home to two clones (clone 95 and clone 17 also known as the Robert Young) of Chardonnay on four acres planted in 1996.

Vintage Notes

After the challenges of 2020–2022, 2023 was a dream vintage for Chardonnay and Pinot Noir. A wet winter and cool, extended spring delayed budbreak and bloom by about a month, and the season remained cool through summer. Harvest began 29 days later than 2022 and was completed in a focused eight-day window.

Winemaking

This chardonnay is made differently from most others. While most chardonnays avoid oxygen by using sulfur dioxide, closed fermenters, inert gas, diammonium phosphate, and commercial yeast, we use none of these. Our open-top fermentation allows the juice to brown slightly before natural fermentation starts. We also let malo-lactic fermentation occur naturally, giving the chardonnay a richer mouth-feel with lower alcohol. We kept the wine in barrel for 15 months on gross lees, giving the wine more nerve.

Tasting Notes

The aroma jumps out of the glass with notes of hazelnut, toast, tarragon, and Meyer lemon. Is the wine sour and fresh or rich and creamy? It is both! The taste is full of flavors like brioche, brown butter, toasted pinenuts, tarragon, and warm lemon tart. The finish is long, rich, and bright.



Vineyard

Region:	California
Appellation:	Sonoma County
Sub-Appellation:	Russian River Valley
Soil:	Goldridge (Moon Dust) soil over clay loam
Age/Exposure:	Planted in 1996 Eastern/Southern Exposure
Clones:	46% clone 17/Robert Young, 54% clone 95
Eco-Practices:	CCOF certified organic and Regenerative Organic Certification (ROC)

Winemaking

Varietals:	100% Chardonnay
Aging:	15 months in 100% French oak with 48% new. 100% of all oak is from three-year air-dried staves.

Technical Details

Yeast:	100% ambient natural yeast fermentation with no malolactic culture
Alcohol:	13.5%
Total Acidity:	6.69 g/L
pH:	3.44
Residual Sugar:	0.52 g/L