

Harper's Rest

2023 Chardonnay, Russian River Valley



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

Harper's Rest Russian River Valley Chardonnay is an expressive, naturally made wine that leans into texture and balance. Gently handled and allowed to evolve on its own, it offers a richer mouthfeel, lower alcohol, and a sense of energy and depth shaped by extended time in barrel on the lees and the contributing vineyards.

Vineyards

The fruit is sourced from Moon Dust Vineyard in the Sebastopol Hills—the coolest area of the Russian River Valley—and complemented by Harper's Rest Vineyard, on Westside Road, in the Middle Reach of the appellation.

Vintage Notes

A dream vintage for Chardonnay and Pinot Noir. After the challenges of 2020–2022, 2023 delivered a welcome reset: a wet winter set up a healthy crop, and extended spring rain with cooler temperatures delayed budbreak and bloom by about a month versus 2022. The season stayed cool through summer, with most days in the 70s and 80s, and harvest began 29 days later than 2022, completed over an intensive eight-day window.

Winemaking

This Chardonnay is crafted with a non-interventionist approach: no sulfur dioxide, closed fermenters, inert gas, DAP, or commercial yeast. Open-top fermentation encourages gentle oxidation before native ferment, followed by natural malolactic. The wine ages in barrel for 15 months on gross lees, giving the wine more nerve.

Tasting Notes

Light straw with green highlights, it opens with fresh and dried apricot, wild thyme, nectarine, and Seckel pear. The palate is rich yet crisp, with toasted hazelnut-caramel, apricot, and warm lemon tart notes, finishing long and bright with seamlessly integrated French oak.

Vineyard

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| Region: | California |
| Appellation: | Sonoma County |
| Sub-Appellation: | Russian River Valley |
| Soil: | Moon Dust Vineyard is Goldridge (Moon Dust) soil over clay loam and Harper's Rest Vineyard is Sobrante Silt Loam. |
| Age/Exposure: | Planted in 1996 Eastern/Southern Exposure |
| Clones: | 61% clone 17/Robert Young, 39% clone 95 |
| Eco-Practices: | CCOF certified organic and Regenerative Organic Certification (ROC) |

Winemaking

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| Varietals: | 100% Chardonnay |
| Aging: | 15 months in 100% French oak with 57% new. 100% of all oak is from three-year air-dried staves. |

Technical Details

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| Yeast: | 100% ambient natural yeast fermentation with no malolactic culture |
| Alcohol: | 13.6% |
| Total Acidity: | 6.35 g/L |
| pH: | 3.49 |
| Residual Sugar: | 0.61 g/L |