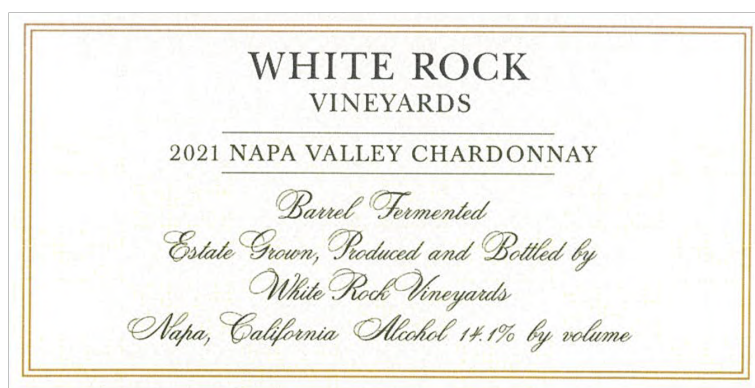
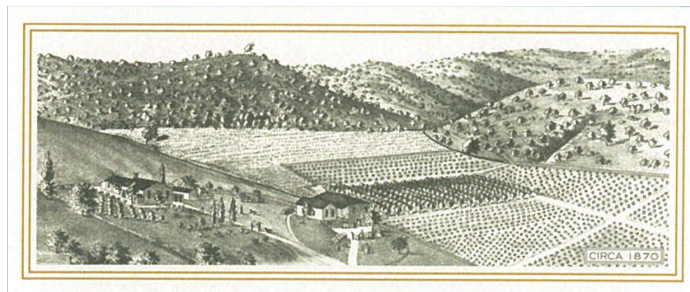


WHITE ROCK VINEYARDS

2021 CHARDONNAY

Vineyard:	White Rock Vineyards
Appellation:	Napa Valley Estate
Blend:	100% chardonnay
Production:	65 cases
Barrel Aging:	10 months sur-lie aged in neutral French Oak
Bottled:	August 2022
Released:	April 2025
Chemistry:	Alcohol: 14.1% pH: 3.2 Total Acidity: 6.5 Residual Sugar: 0.0



Winemaker Notes: An elegant Chardonnay with tropical notes of pineapple, yuzu, orange blossom, and brioche. Layered, silky, with a crisp finish. Its creamy midpalate and crisp mineral finish make it a beautiful pairing for goat cheese salad, grilled salmon, and seared scallops. Drink now or lay down for future enjoyment.
— C. Vandendriessche, *Winemaker*

Estate: White Rock Vineyards, thus named since 1870 for its white volcanic ash soils, produces elegant and balanced Napa Valley Cabernet Sauvignon, Claret, and Chardonnay from fruit farmed on our family estate. Our 36-acre family-run farm is situated in a small valley in the southern foothills of the Stag's Leap Range on the historic site of White Rock Vineyards, dating back to 1870. We are committed to sustainable, natural farming and have never used herbicides, pesticides, or fumigants in our vineyard. Our integrated soil management program includes native cover crops, hand hoeing, and mulching around the vines to ensure the health and fertility of our soils.