



**VAUGHN DUFFY WINES**  
**2022 Chardonnay**  
**Petaluma Gap**  
**Release Date:** September 2023  
**SRP:** \$42/bottle

**Vineyard:** Our 2022 Chardonnay was made from grapes from Pepperwood Vineyard in the Petaluma Gap AVA. The Petaluma Gap AVA was established in 2018 and its defining feature is the wind gap that runs from Bodega Bay thru the Petaluma valley and out to San Pablo Bay. This wind moderates daytime temperatures, promotes lower yields and allows for longer hang time. Pepperwood is a relatively new vineyard and we were excited to work with the young vines there. We sourced the Montrachet clone Chardonnay for this nuanced wine.

**Winemaking:** We barrel fermented the wine on the lees for 10 months. The wine went partially through malolactic fermentation. We utilized 40% new oak in the fermentation and aging of the wine.

- 117 cases were bottled on July 15, 2021
- Alcohol: 14.5%      pH: 3.56      T.A.: 6.6 g/L

**Tasting Notes:** Our Chardonnay offers vibrant aromas of orange blossom, green caramel apple, vanilla and floral notes. On the palate the wine enters with juicy acidity and follows with a broad mouthfeel and smooth finish. The flavors of pear, toasted almond and lemon custard compliment this refreshing, balanced wine. This is a joy to drink young. We recommend pairing it with roast chicken.