



CHARDONNAY
Sonoma Coast
2020

ALLURING – EPHEMERAL – INSATIABLE

GRAPE VARIETY: 100% Chardonnay

REGION: Sonoma Coast, California

WINEMAKING NOTES: Aged in 100% French oak

- 25% new oak - aged for 17 months

- Whole cluster pressed

Alcohol: 14.5% pH: 3.45 T/A: 5.4 g/L

TASTING NOTES: Notes of lemon citrus and honeysuckle entice the nose, then open up to Anjou pears and honeycomb on the palate. With a creamy and silky texture, this bright and easy minerality dances upon the mid-palate and concludes with a long and dry sophisticated finish. Hints of vanilla, citrus, and warm caramel are present throughout in this unfiltered, truly elegant chardonnay.

WHAT THE NUMBER 81 SIGNIFIES: N°81 refers to the excitement Jean-Charles felt in 1981 when he came to California from Burgundy for the first time. From that trip, he was inspired to make an elegant Chardonnay evocative of the white Burgundies he had grown up with yet undeniably of California provenance.

For Jean-Charles Boisset, the lemony/tropical aromas of this Chardonnay are especially ALLURING, calling the taster back over and over again. The plush, crème-brulée-like texture is rich, yet the wine has an elegance that makes it quite EPHEMERAL. Finally, the long, ripe finish is delicious. It makes you insanely INSATIABLE!