



# Calstar Cellars

## 2020 Chardonnay

Sonoma Coast

### Appellation Profile

The Sonoma Coast's maritime influence is reflected in this bottling. Morning fog and calm ocean breezes temper the sunlight, extending the growing season and preserving vibrant acidity. Slopes and benches nearer the Pacific benefit from slow, steady ripening; inland pockets contribute additional flesh and perfume. The result is a Chardonnay that marries coastal freshness with layered depth and an elegant, age-worthy frame.

### Winemaker's Notes

The 2020 season delivered a classic coastal cadence—cool, misty mornings giving way to temperate afternoons and crisp nights. Careful canopy work and selective picks allowed us to harvest pristine clusters at balanced sugars and natural acidity. Fermented and aged primarily in seasoned barrels with a modest touch of new oak, the wine was raised on fine lees to build texture while keeping the oak influence light and seamlessly integrated.

Vintage context: While the North Coast experienced lightning-sparked fires in August 2020, our coastal Chardonnay lots benefited from steady marine winds and were whole-cluster pressed to limit skin contact. Every lot was screened for smoke influence alongside lab analysis of key volatile phenols and any suspect wine was declassified. The final blend shows no perceptible smoke impact: aromatics are clean and lifted, with the vintage's hallmark citrus, pear, and saline minerality taking center stage.

In the glass, a pale golden-straw hue hints at the wine's coastal energy. The nose opens with Anjou pear, yellow apple, and white nectarine, threaded with citrus blossom, chamomile, and a saline breeze. Subtle barrel tones—vanilla bean, toasted hazelnut, and a whisper of brioche—frame rather than obscure the fruit, pointing to the restrained oak regimen.

The palate is supple and precise. Meyer lemon, ripe pear, and stone fruit glide across a silken mid-palate, energized by bright coastal acidity. Lees aging brings a gentle creaminess, while mineral notes of crushed shell and wet stone add tension and lift. With air, layers of lemon curd, almond cream, and faint baking spice emerge, extending through a long, focused finish where citrus oils and sea-spray salinity linger.

Vibrant and composed today, this Chardonnay will develop savory complexity, featuring notes of baked apple, marzipan, and subtle toast, over the next 4–6 years—an effortless partner for Dungeness crab, seared scallops, roast chicken with herbs, or wild-mushroom risotto.

**APPELLATION**  
SONOMA COAST

**HARVEST DATE**  
OCTOBER 4, 2020

**BOTTLE DATE**  
JULY 2021

**VARIETAL COMPOSITION**  
100% Chardonnay

**ALCOHOL**  
14.1

**PH**  
3.85

**ACIDITY**  
5.94 G/L

**FERMENTATION AND STORAGE**  
100% Barrel Fermented, 30%  
new oak, French and Hungarian  
barrels. mL Complete

**CASES PRODUCED**  
120

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