

TENOR



2022 Tenor La Reyna Blanca Chardonnay

The 2022 Tenor La Reyna Blanca Chardonnay is a single vineyard wine from the Royal Slope AVA.

The winemaking team worked with our vineyard manager to restrict yields, creating concentrated, expressive berries. Canopy management and irrigation strategies were implemented to highlight the unique aspects of the vintage. Flavor development and sugar accumulation occurred on a similar trajectory.

Harvest was in the early mornings of the first week of October. At the winery, the fruit was whole cluster pressed directly to 100% new French oak.

Barrels of varying formats were selected to create layers of complexity. Fermentation was done at a low temperature, lasting several months. Full malolactic fermentation added weight and texture. The wine was barrel aged for 20 months and then racked off of its lees after one year. The final blend was cold stabilized in tank, and bottled unfined and unfiltered, producing only 111 cases.

The final wine is 100% Chardonnay, Clones 76, 95, 96, planted in 2013.

“A hedonistic, floral beauty with a rich midpalate, the 2022 Chardonnay La Reyna Blanca Vineyard is exquisite, from a single site and barrel aged 20 months, with only 111 cases made. White peach is the star, with an intensity of spiced oak and lush texture rounding out its depth of expressive complexity and irresistible mix of cardamom, clove, and marzipan. The wine truly wows and will stay with you long after the bottle is gone. It’s well worth aging 10-12 years, if not more.”

– 100 POINTS, VIRGINIE BOONE, JEBDUNNUCK.COM

SELECT VINEYARDS

1 ROYAL SLOPE AVA LA REYNA BLANCA



LABELED AVA	ROYAL SLOPE AVA
VARIETALS	100% CHARDONNAY
FERMENTATION	FERMENTED IN BARREL SLOW AND COOL OVER THE COURSE OF MONTHS
AGING	AGED IN THE SAME BARREL THAT IT WAS FERMENTED IN FOR 20 MONTHS 100% NEW FRENCH OAK BARRELS
ALCOHOL	14.8%
CASES	111
BEST BETWEEN	NOW – 2036
RETAIL	\$95