

Far Mountain,  
 `Myrna` Sonoma Valley Chardonnay 2020  
 Sonoma County, California, USA



## PRODUCER

Far Mountain was founded by winemakers Rodrigo Soto and his wife Mai Errazuriz three years ago. Having spent decades working for leading wineries across the Americas, the couple established this project with the belief that the best potential for wine in California lies in remote pockets of the Sonoma Valley mountains. With this philosophy in mind, they have sought out some exceptional vineyards and launched their first release, the 2019 vintage, to international acclaim. We are delighted to be starting with their second vintage which looks equally promising and exciting.

## VINEYARDS

Planted in 1972, Bald Mountain vineyard is a remarkable site in the Sonoma Valley mountains. A cool bowl at the bottom of the site has proved to be the perfect setting for Chardonnay plantings. The vineyard is planted to heritage California clones, with a large portion of Old Wente, grafted onto St. George rootstocks. The site is dry farmed, allowing the vines to thrive in the poor soils and develop complex flavour profiles. The fractured tectonic rock present in the soils, coupled with the vineyard's altitude, lend a brightness and minerality to the finished wine.

## VINTAGE

2020 was a challenging vintage from the onset: low winter rains in the dormancy phase prevented an early bud break despite warm temperatures. Rain eventually arrived in May and early June, resulting in a good soil-moisture profile at the beginning of the growing season. Planted on rocky, fragmented rocks, the Chardonnay benefitted from a cooling effect, creating favourable ripening conditions with very cool nights and mild temperatures from mid-July to mid-August. Harvest commenced on the 5th of October and was finished by the 15th.

## VINIFICATION

The grapes were whole cluster pressed at fractional pressures, collected separately, and left to settle for 24-36 hours. The objective was to expose the must to oxygen at this stage, for elements prone to oxidation to drop out, and to have multiple pressings to follow through the ageing process. The must was then transferred to barrels, 18% of which were new and the remaining between one and four-years-old. It remained on the lees throughout the one-year ageing period, with regular stirring taking place in the early stages that reduced to once a month towards the end. Malolactic conversion was allowed for just 30% of the wine to add just the right amount of texture whilst retaining the Chardonnay's primary fruit characters.

## TASTING NOTES

`Myrna` combines the delicate floral characters of Bald Mountain with ripe yellow and exotic fruits, as well as salty, lime and green fruit-inflected notes. The name means 'beloved' in Latin, as it is such a passion project for Mai. The sappy texture of the wine makes its presence felt, and this grows into a more defined and powerful structure with layers of spice and a beautiful clear lift that persist through the finish.

Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Rodrigo Soto</b>
Closure	<b>Diam</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>1g/L</b>
Acidity	<b>6.3g/L</b>
Wine pH	<b>3.39</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>