

Far Mountain,

`Myrna` Sonoma Valley Chardonnay 2021

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

The 2021 vintage began with below-average winter rainfall, transitioning gradually from winter to spring with increasing warmth. As spring turned to early summer, conditions accelerated, and the dry winter caused grasses to yellow early while vine canopies lignified and ripening occurred ahead of schedule. While yields were lower than average, the season produced fruit with exceptional concentration and intensity. The mature vines, well adapted to their environment, thrived despite the climatic challenges. The early harvest resulted in grapes with vibrant acidity and concentrated flavours.

VINIFICATION

The grapes were pressed as whole clusters and the resulting juice was settled for 48 hours before barrel transfer. Fermentation with indigenous yeast commenced in barrels, with regular topping up conducted as fermentation activity diminished. Monthly lees stirring was performed throughout the process until malolactic fermentation completion, with light sulfur additions applied to support controlled maturation development. The wine underwent 11 months of barrel ageing in 18% new French oak, with the remainder aged in 3-5 year old barrels, maintaining monthly lees stirring protocols throughout the maturation period.

TASTING NOTES

The wine has a very distinct green to light yellow colour. Aromas are lifted, with floral top notes of chamomile and verbenä, complemented by light fresh mint and citrus over white peach. The palate is transparent and refined, with light viscosity and vibrant acidity. The finish is saline and mineral-driven with a delicate lingering finish.

Grape Varieties	100% Chardonnay
Winemaker	Rodrigo Soto
Closure	Diam
ABV	13.5%
Residual Sugar	1.2g/L
Acidity	5.4g/L
Wine pH	3.4
Notes	Vegetarian, Practising Biodynamic, Practising Organic, Vegan