

Failla Chardonnay Sonoma Coast California 2022

Selected by: MTW Tasting Panel



Final Deductions

VINTAGE 2022
GRAPE Chardonnay
GEOGRAPHY Not Europe
COUNTRY USA
LARGER REGION California
SMALLER REGION Sonoma County
SUB REGION Sonoma Coast

Rationale

Chardonnay is the world's most celebrated white-wine grape, and high-quality examples are made globally. Most widely planted (9% of all US vineyards), Chardonnay excels in California. Surprisingly, in the mid-1960s, only a few hundred acres of Chardonnay were planted in California— by 2011, that had increased to 95,000 acres!

The actual boundaries of this far-reaching (some would say over-reaching) Sonoma Coast AVA extend across the Russian River Valley, Carneros, and beyond. It covers 500,000 acres, though only a tiny portion of this land is planted to vine. Over time, people started to seek out specificity in their understanding of what Sonoma Coast means— from the more regional to the assemblage of what makes up a specific wine— grapes grown in the 'true' Sonoma Coast and its coast-hugging vineyards.

Failla Wines was founded by winemaker Ehren Jordan and Anne-Marie Failla. Ehren is often associated with Turley Wine Cellars because he spent 18 years at Turley helping create some of their well-regarded Zinfandels and other wines as their GM and Director of Winemaking. Failla specializes in three wines, Chardonnay, Pinot Noir, and Syrah, all sourced from very cool weather vineyards ranging from Sonoma, Napa, Mendocino counties up to Oregon's Willamette Valley. In fact, Failla boasts of eight different bottlings of Chardonnay and sources from venerable Napa locations as the Hudson Vineyard in Carneros and the Haynes Vineyard in Coombsville. On the Sonoma side, Failla purchased a gorgeous plot of land on Olivet Road (adjacent to the famed Olivet Vineyard) which has produced Chardonnay for the winery since 2013.

Sight

BRIGHTNESS Day Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Yellow
HIGHLIGHTS Green
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID Medium
ALCOHOL Med+
PHENOLS Low
TEXTURE Creamy / Buttery
FINISH Medium
COMPLEXITY Medium

Aroma & Taste

CITRUS FRUIT Meyer Lemon *Condition: Under Ripe / Tart, Fresh, Ripe* *Part: Flesh*
TREE/VINE FRUIT Apple (Yellow) • Pear (Yellow/Brown) *Condition: Under Ripe / Tart*
TROPICAL FRUIT Pineapple *Condition: Fresh, Under Ripe / Tart*
FLORAL Honeysuckle • Apple Blossom *Condition: Fresh*
OTHER VEGETABLE Corn
HERBAL Lemon Grass
INORGANIC EARTH Mineral / Rock
OAK AGING Yes *Oak Intensity: Medium*
OAK INFLUENCE Toast • Vanilla • Butterscotch
OXIDATION/NUTTINESS Hazelnut
PERCEIVED WINEMAKING CHOICES Malolactic (ML) • Lees Contact