

HIRSCH VINEYARDS

2020 Hirsch Estate Chardonnay

As with all the wines from Hirsch, the purpose of our Chardonnay is to bring you a profound expression of this unique vineyard site. Through our farming and winemaking, we strive to bring the acidity and minerality of the site forward, with fruit and oak playing a secondary role. With less than 4 acres of Chardonnay vines, production is very limited, and 100% of the fruit is kept for the estate.

The Vineyards

Our first chardonnay vineyard was planted in 1994. That year, David Hirsch prepared 2.5 acres for planting on a rocky, 40% slope above his house. He was enamored with Barolo and had the crazy idea to put in nebbiolo. Burt Williams, who was buying our pinot noir fruit for his winery Williams Selyem, told David he was nuts and should plant chardonnay instead. Thus the old chardonnay vineyard was born. The cuttings came from Joe Rochioli. Williams Selyem made the wine from 1997 to 2000; Kistler took the fruit through 2005. In 2002 David planted an additional 1.4 acres of chardonnay on a sandstone hill in field 12, just over the hill from the old vineyard. Together these two tiny vineyards comprise our estate chardonnay, first produced in 2006.

The Winemaking

The 2020 Chardonnay was direct pressed and transferred to French and Austrian oak barrels, 35% new, for fermentation and the first 10 months of elevage. No yeast was added at any point. Primary and malolactic fermentations occurred in barrel. No lees stirring was employed. The wine was racked with its lees to stainless steel tanks for the last few months of its elevage. It was bottled without filtration or fining.

Tasting Notes

The 2020 Chardonnay has notes of ripe yellow apple, persimmon, fresh Bartlett pear, honeysuckle, Meyer lemon, straw and graphite. The mid palate is robust and the finish is long. Fleshy and round, with a core of classic Hirsch acidity and minerality.

Production: 650 cases
Bottling date: October 27, 2021
Alcohol: 14.1%

