



WAYFARER WF2 2021 CHARDONNAY

ORIGIN	Wayfarer Vineyard, Fort Ross-Seaview, Sonoma County
HARVESTED	September 3 - 17, 2021
BOTTLED	August 9, 2022
ALCOHOL	14.3%
pH	3.37
T.A.	6.3 g/L
WINEMAKER	Todd Kohn

TASTING NOTES | Freshly squeezed oranges and lemon zest emerge from the glass along with nectarine, toasted almond and coconut. Intense with lots of volume, the wine is balanced by a zesty backbone. The palate is opulent yet fresh with creamy notes of lemon meringue pie and a hint of sea salt. White peach emerges as the wine lingers on the palate. There is a beautiful symmetry and balance to this Chardonnay.

WINEMAKING NOTES | Each block was hand-picked and firm, cool clusters were delivered to the winery before sunrise. After gentle pressing, the juice settled for 24 hours before we carefully racked it to French oak barrels, 15% new. Native yeast slowly guided alcoholic fermentation, with limited batonnage until malolactic fermentation was complete. The wine aged sur lie for 10 months before bottling.

VINTAGE NOTES | 2021 was a dry, warm, even vintage, giving us wines with great intensity and harmony. Though we experienced record-low rainfall of 20 inches, a long way from our 65-inch average, it was plenty to fill our pond and irrigate our vines throughout the season. Budbreak occurred on the early side due to an unusually dry, warm winter, and this early trend continued throughout the season. Spring and summer remained dry and warm, though temperatures never spiked. This consistency, along with bountiful sunlight, allowed for even ripening across the vineyard. It was a smooth growing season and an ideal harvest, with all fruit picked at just the right moment and coming into the winery in a steady stream. The wines are remarkably dense and complex, with lots of structure, energy and delicate aromatics.

ABOUT WAYFARER WF2 | WF2 wines possess a true sense of place, outstanding quality and exceptional value. 100% grown and made by us in tiny quantities, they are a barrel-by-barrel deselection.



WAYFARER WF2 2021 PINOT NOIR

ORIGIN	Wayfarer Vineyard, Fort Ross-Seaview, Sonoma County
HARVESTED	September 7 - 18, 2021
BOTTLED	August 9, 2022
ALCOHOL	14.5%
pH	3.57
T.A.	6.0 g/L
WINEMAKER	Todd Kohn

TASTING NOTES | The 2021 jumps from the glass with notes of fresh rose, black currant, blackberry, blood orange, crushed earth, soy sauce, allspice and strawberry fields. A linear palate focuses on freshly picked strawberries and blackberries at the peak of ripeness, layered with decadent dark chocolate mousse. There is a beautiful persistence to this multifaceted Pinot Noir.

WINEMAKING NOTES | Each block was hand-picked and firm, cool clusters were delivered to the winery before sunrise. We hand-sorted and destemmed the fruit before transferring it to stainless steel tanks for five to ten days of cold maceration. Fermentation was guided by 100% native yeast, with hand punch downs tailored to how each tank was tasting that day. The wine aged in French oak barrels, 35% new, for 10 months prior to bottling.

VINTAGE NOTES | 2021 was a dry, warm, even vintage, giving us wines with great intensity and harmony. Though we experienced record-low rainfall of 20 inches, a long way from our 65-inch average, it was plenty to fill our pond and irrigate our vines throughout the season. Budbreak occurred on the early side due to an unusually dry, warm winter, and this early trend continued throughout the season. Spring and summer remained dry and warm, though temperatures never spiked. This consistency, along with bountiful sunlight, allowed for even ripening across the vineyard. It was a smooth growing season and an ideal harvest, with all fruit picked at just the right moment and coming into the winery in a steady stream. The wines are remarkably dense and complex, with lots of structure, energy and delicate aromatics.

ABOUT WAYFARER WF2 | WF2 wines possess a true sense of place, outstanding quality and exceptional value. 100% grown and made by us in tiny quantities, they are a barrel-by-barrel deselection.



WAYFARER

2021 CHARDONNAY THE ESTATE

TASTING NOTES | The 2021 Chardonnay showcases a brilliant play of structure, intensity and elegance. Aromas of almond, jasmine, ground ginger and lemon meringue pie flow from the glass. On the palate, citrus, lemongrass and toasted brioche take center stage, accompanied by tropical notes and hints of stone fruit. The boisterous acidity, voluminous texture and stunning minerality of this wine lead into a flinty, persistent finish. The 2021s will age gracefully for many years.

VINTAGE NOTES | 2021 was a dry, warm, even vintage, giving us wines with great intensity and harmony. Though we experienced record-low rainfall of 20 inches, a long way from our 65-inch average, it was plenty to fill our pond and irrigate our vines throughout the season. Budbreak occurred on the early side due to an unusually dry, warm winter, and this early trend continued throughout the season. Spring and summer remained dry and warm, though temperatures never spiked. This consistency, along with bountiful sunlight, allowed for even ripening across the vineyard. It was a smooth growing season and an ideal harvest, with all fruit picked at just the right moment and coming into the winery in a steady stream. The wines are remarkably dense and complex, with lots of structure, energy and delicate aromatics.

WINEMAKING NOTES | Each block was picked by hand at night, and firm, cool clusters were delivered to the winery before sunrise. We hand-sorted the clusters then transferred them into a bladder press. After gentle pressing, the juice settled for 24 hours before we carefully racked it to French oak barrels, 64% new. Native yeast slowly guided alcoholic fermentation, with measured batonnage until malolactic fermentation was complete. The wine aged sur lie for 15 months and was bottled unfiltered and unfiltered.

ACCLAIM | “The 2021 Chardonnay The Estate is delightfully decadent and almost feels like a guilty pleasure—it's so packed with flavor! It has gregarious aromatic layers of warm peach, summer honey, candied citrus and wafts of allspice. The medium-bodied palate is luxuriously satiny and features expansive, concentrated flavors. Despite its generosity, it maintains balance with bright acidity, and it has an epically long finish.” 98 Points, Erin Brooks, *Wine Advocate*, June 2023

ORIGIN	Wayfarer Vineyard, Fort Ross-Seaview, Sonoma County
BLOCKS	2, 4, 6, 12, 17, 26b, 27, 28, 29
CLONES	Berlenbach Old Wente, Dijon 95, Hyde, Mount Eden
WINEMAKER	Todd Kohn
PRUNING	Double guyot
VINE YIELD	3.17 pounds
HARVESTED	September 3-17, 2021
BOTTLED	December 14th, 2022
ALCOHOL	14.4%
pH	3.30
TA	6.7 g/L
PRODUCTION	1,110 cases



WAYFARER

2021 PINOT NOIR THE ESTATE

TASTING NOTES | The 2021 Pinot Noir is pure and focused with brightness and stunning structure. On the nose, raspberry, tart cherry and cassis merge with notes of violets, orange spice and a burst of fresh basil. Fine, chalky tannins and hints of crushed cacao underlie the brilliant red fruits and florals. The density, complexity and persistent minerality of this wine lead into a finish that lasts and lasts. The 2021s will age gracefully for many years.

VINTAGE NOTES | 2021 was a dry, warm, even vintage, giving us wines with great intensity and harmony. Though we experienced record-low rainfall of 20 inches, a long way from our 65-inch average, it was plenty to fill our pond and irrigate our vines throughout the season. Budbreak occurred on the early side due to an unusually dry, warm winter, and this early trend continued throughout the season. Spring and summer remained dry and warm, though temperatures never spiked. This consistency, along with bountiful sunlight, allowed for even ripening across the vineyard. It was a smooth growing season and an ideal harvest, with all fruit picked at just the right moment and coming into the winery in a steady stream. The wines are remarkably dense and complex, with lots of structure, energy and delicate aromatics.

WINEMAKING NOTES | Each block was picked by hand at night, and firm, cool clusters were delivered to the winery before sunrise. We hand-sorted the fruit and reserved 4% for whole-cluster fermentation. The remainder of the fruit was destemmed before we transferred it into stainless steel tanks for five to ten days of cold maceration. Fermentation was guided by native yeast, and hand punch downs were tailored to how each tank tasted each day. The free run wine aged in French oak barrels, 55% new, for 15 months prior to bottling.

ACCLAIM | “The 2021 Pinot Noir The Estate is a blend of all the clones. Pale to medium ruby-purple in color, it prances out of the glass with fragrant notes of Bing cherries, fresh raspberries, and wild blueberries plus hints of red roses, cinnamon toast, and black tea. The medium to full-bodied palate has electric tension and impressive purity with very fine-grained tannins and a long vibrant finish.” 96 Points, Lisa Perrotti-Brown, *Wine Independent*, July 2023

ORIGIN	Wayfarer Vineyard, Fort Ross-Seaview Sonoma County
BLOCKS	3, 5, 8, 9, 10, 11, 13, 16, 18, 19, 20, 21, 22, 23, 24, 25, 26a, 30
CLONES	Bacigalupi Old Wente, Dijon 115, 667 and 777, Hirsch, Hyde Old Wente, Mount Eden, Pommard 4 and 5, Swan, Wayfarer
WINEMAKER	Todd Kohn
PRUNING	Double guyot
VINE YIELD	3.02 pounds
HARVESTED	September 3-18, 2021
BOTTLED	December 13, 2022
ALCOHOL	14.4%
pH	3.57
TA	5.9 g/L
PRODUCTION	1,650 cases