



IMPLICIT
CELLARS

2020 AVIDITY Chardonnay

avidity ~ extreme eagerness or enthusiasm



100 Cases Produced

Alcohol % 14.9

Harvest Date 9/11/2020

Bottling Date 7/19/2021

100% French Oak:

François Frères & Damy

An incredible opportunity allowed us to introduce a white wine to our portfolio this year—Chardonnay from one of the most highly regarded areas in the heart of the Russian River Valley. We present this new wine to you with avidity! The vineyard is planted to the Wente Selection of Chardonnay, which grows on gently rolling hillsides. Sitting atop a shallow mixture of sandy Goldridge soil, volcanic pumice and small river pebbles over striations of sandstone, the combination of ideal soils, exposure, and climate produces the perfect conditions to grow world class Chardonnay.

The 2020 growing season in the Russian River Valley enjoyed near-perfect growing conditions. Steady daytime heat and characteristically cool evenings, due to the fog that regularly fills the valley at night, provided ideal conditions for a classic expression of Chardonnay. An August heat spell accelerated ripening, resulting in an early start to harvest—one to two weeks ahead of normal in most vineyards. In general yields were smaller than average, and lower in acid than normal due to the warmer vintage. Berries were small, with concentrated flavors, producing Chardonnay of great intensity.

The elegant nose of the 2020 AVIDITY Chardonnay expresses ripe stone fruits, pear and sweet white floral notes. The palate is met with a full creamy body that is perfectly complimented with flavors of sliced pineapple and citrus peel. This unfiltered gem has a minerality that leads to a memorable finish that lingers much longer than traditional Chardonnay.