



IMPLICIT
CELLARS

2022 AVIDITY Chardonnay

avidity ~ extreme eagerness or enthusiasm



Nestled among the mountain tops of the Sonoma Coast, with expansive views of the Pacific Ocean, our vineyard exudes a rich history and a unique terroir. Positioned at the heart of the “wind gap”, where coastal winds and cooler temperatures converge, the vineyard basks in optimal conditions for cultivating exceptional Chardonnay grapes. Embraced by the fog-laden breezes that traverse the gap, this cool-climate haven fosters the unhurried maturation of Chardonnay grapes, culminating in wines that boast pure, vibrant flavors and a perfect balance of acidity. Shallow, gravelly loam soils grace our hillside block, home to an array of exceptional Chardonnay clones.

The 2022 harvest was marked by near-ideal weather conditions, with a mild spring and a warm, dry summer, resulting in optimal ripening of the grapes. This climate contributed to a bountiful and high-quality harvest. Winemakers were thrilled by the grape quality, with promising flavors and aromas that hinted at an exceptional vintage. The 2022 harvest promised to yield wines with depth, complexity, and a unique expression of the region's terroir.

Winemaker Notes: Hailing from mature vines deeply rooted in the cool, wind-swept and rocky hillsides of the Petaluma Gap, AVIDITY is showy and cleverly brings everything to the table. This Chardonnay is a stacked expression fine lemon curd, browned butter, sweet confection, and baked apple pie. With a little air and time to open, from the golden hues at the start, to the refined length of finish, it is sheer balance. In two words, ‘glimmering art.’ There are such layers of complexity, with hints of caramel, baking spices, and a touch of oak adding depth and texture. Flavors of cinnamon apple yogurt, ripe pear, and a divine texture of crème brûlée. There are no holes in this wine, while in its youth, and I believe cellared correctly, this wine will survive well to 2039 and beyond. Bottled unfiltered and unfined. ~ *Kirk Venge*

Sonoma Coast AVA

115 Cases Produced

Alcohol % 14.9

Harvest Date 9/8/2022

Bottling Date 2/5/2024

14 Months in 50% New French Oak