



IMPLICIT
CELLARS

2023 AVIDITY Chardonnay

avidity ~ extreme eagerness or enthusiasm



Calesa Vineyard, Petaluma Gap AVA

115 Cases Produced

Alcohol % 15.0

Harvest Date 9/8/2023

Bottling Date 2/6/2025

14 Months in 40% New French Oak

Drinking Window: 2025–2035

Nestled among the mountain tops of Sonoma County sits Petaluma Gap, Sonoma Coast's newest designated AVA. With expansive views of the Pacific Ocean, Calesa vineyard sits at the heart of the “wind gap”, where coastal winds and cooler temperatures converge, basking 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 2023 Chardonnay harvest in the Petaluma Gap was marked by an ideal growing season with consistent temperatures and ample sunshine, tempered by the region's characteristic coastal fog. The cool, breezy conditions allowed for slow, steady ripening, preserving the grapes' natural acidity and vibrant freshness. Harvest began in mid-September, with winemakers carefully timing the picking to ensure the perfect balance of sugar and acidity. The result was a crop of Chardonnay with bright citrus, green apple, and pear flavors, alongside subtle minerality and floral notes, producing wines with elegance, freshness, and complexity, reflective of the regions.

Winemaker Notes: This expressive and impressive old vine Chardonnay presents a vivid and inviting nose, where the vibrant aromatics leap from the glass. A burst of tropical fruit—think ripe pineapple, passionfruit, and a touch of citrus—dominates, beautifully complemented by a subtle kiss of new French Oak that adds a layer of complexity with its delicate notes of vanilla and background roast.

On the palate, the wine is impeccably balanced with a racy acidity that keeps the experience fresh and lively. The mid-palate unveils a sweet core of fruit, echoing the tropical notes from the nose, while a silky texture envelops the mouth. This luxurious mouthfeel builds towards a long and satisfying finish, where the interplay of fruit and oak lingers, leaving a lasting impression of elegance and finesse.

A truly harmonious expression of Chardonnay, where freshness, depth, and texture come together seamlessly. ~ Kirk Venge