

Richard Dinner Chardonnay

100% Chardonnay

2021

Vineyard Story



The vineyard sits on a cooler slope of Sonoma Mountain, open to the maritime influence moving through the gaps in the coastal hills. A northern face, with well-drained and ancient loamy soils. The vines are old, established, deep-rooted “Wente clone” Chardonnay vines. This heirloom selection of Chardonnay is famed for its pattern of small and large berries within each bunch, known colloquially as “chicks and hens,” and for producing wines with lengthy finishes and “minerality.”

Winemaker’s Notes



The wine is aromatic with poached pears, baked apples, white flowers, and honeysuckle. Apple pastry, dried apricot, and pear tart grace the palate. Medium-bodied, it’s silky, bright, and uplifted in the mouth with loads of mineral character.

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[NOTES FROM THE CELLAR]



Vintage Notes

The 2021 vintage will be remembered for low yields with intensely-flavored, small-sized berries and a smooth and uneventful harvest season. This year's growing season can best be described as a cold start to a warm fast finish. The season started off with very little rain, leading to the 2nd year of drought conditions. Harvest began early with white wine grapes picked in August and some reds started being picked in September. The drought of 2021 resulted in a more natural load on the vines, requiring less pruning and dropping of fruit. The resulting grapes are packed full of flavor. The 2021 vintage will be marked with outstanding and intense flavor profiles.



Pairing Insights

Indulge your senses and pair B Cellars Richard Dinner Chardonnay with Chef's caramelized halloumi and poached pears. The brown butter in the poaching liquid brings out the rich mid-palate of our Chardonnays while the pears support and accentuate the beautiful fruit characteristics in the wine.

