

2020 KULUPPIS CHARDONNAY

Kuluppis (pronounced “koo-loop-pee”) is the Coast Miwok word for the Ana’s hummingbird. Sourced from vineyards in Sonoma Carneros, this chardonnay vineyard enjoys a lengthy growing season of temperate days and cool nights. 2020 saw an early harvest. It was also a year of big fires in Sonoma but these grapes were picked and processed before any fires came close to the vineyard. Hot and dry conditions throughout the summer contributed to an early pick with high brix and low acid with adjustments made at the crush pad. With all the challenges, the Carneros fruit flavors still show through.

Vineyards: Our chardonnay fruit is grown at the Sangiacomo Family Vineyards’ Kiser Ranch vineyard, located in western Sonoma Carneros. From a vineyard first established in 1974, these grapes are sourced from a newer block, planted in 2007, of the Robert Young clone. The vineyard soil is comprised of Zamora silty clay loam and Huichica loam.

Taste: Aromas of pears, apples, and brie greet the nose. On the palette, ripe pears predominate leading to an elegant, creamy finish. Creamy rich and elegant, this wine is a classic Carneros Chardonnay.

Winemaker : Rob Campbell

Varietal: 100% Chardonnay

Appellation: Los Carneros, Sonoma Co.

Harvest Date: 9/15/2020

Acid: 5.2

pH: 3.78

Aging: 9 months

Fermentation: This wine was fermented 50% in stainless and 50% in oak, 100% malolactic fermentation all in oak barrels, and aged for 9 months with frequent stirring.

Residual Sugar: 0.4 g/L

Alcohol %: 14.2

Cases: 66

SRP: \$55.00

Winery: 'Meyye' (pronounced “may-yay”) is the Coast Miwok word for bird and we pay homage to several native bird species located throughout Sonoma County. Each label celebrates a specific bird in a symbolic way that you can read about in each wine's description. Our wines’ names honor and celebrate our Coast Miwok language—a language that has been spoken by my people for eons in California.

Where to taste: Virtually by reservation on the website.