



2022 Forman Vineyard Chardonnay Stats

Deviating slightly from normal practices, there were two separate picks from Star Vineyard in Rutherford, the sole source for the Forman Vineyard Chardonnay for the past 40 years.

First pick at 20.7 Brix produced wonderful bright green apple-like fruit with sensational minerality. The second pick at 25.7 achieved that great pineapple-crème Brulee ripe Chardonnay fruit and concentration. The final blend of both is really quite elegant and a very stylish wine.

Delicious creamy flavors bode well for further development in bottle. Definitely a keeper!

-Ric Forman

- Harvested September 1/ September 9, 2022
- Brix at Harvest 20.7/ 25.7
- Whole cluster pressed and fermented in Burgundy barrels– 20% new
- Left “sur lees” 7 months
- Malolactic fermentation inhibited
- Bottled June 19, 2023
- Analysis at bottling:

Alcohol:	13.4%
Total Acidity:	0.64grams/per 100ml
pH:	3.53
GI/Fr:	0.05 grams/per 100ml (dry)
ML:	Negative