MODELFARM

2022 • WILDCAT MOUNTAIN • CHARDONNAY • SONOMA VALLEY



HISTORY

Planted in 1998 by vintner Steve MacRostie, Wildcat Mountain is located on a windswept ridge-top separating Sonoma Valley from Petaluma. This old vine vineyard is planted on pure volcanic rock, high above the deep clay of the valley below. Sitting high above the valley below, the vineyard is exposed to the full brunt of wind from the Petaluma Gap and cold fog that funnels off of the San Pablo Bay. Very thin, rocky soils allow the vines to reach their optimal ripeness despite the challenging climate.

CELLAR NOTES

In the cellar, we honor the legacy of this timeless vineyard by utilizing heritage winemaking techniques. We remain committed to the use of native yeasts and natural fermentation in older French oak barrels. Restrained extraction, high natural acidity, and extended aging are integral to the character of our wines, and stand in contrast to many modern producers.

For our 2022 vintage, the grapes were hand-harvested in the early morning of August 23rd at 22.3 brix. Once in the winery, the fruit is gently whole-cluster pressed with the juice separated into distinct lots and left to settle overnight. The following day we fill lightly used barrels and each barrel remains tucked away in the cellar, undisturbed, to begin fermenting at its own pace. There is no inoculating, no stirring, no additions - just time. We monitor each barrel's unique fermentation over the course of 12 months. Once the wines are ready, they are transferred into stainless steel barrels for an additional 6 months of aging on their lees. The added aging provides the wine with additional focus and length.



TECHNICAL DETAILS

- Planted in 1998 by vintner Steve MacRostie
- Thin soil over volcanic rock
- Burgundian Selection 96
- Fermented on Native yeast
- No additions/ adjustments. Natural acidity.
- Fermented & aged 12 months in Neutral French Oak followed by 6 additional months in stainless barrels
- 13.5% Alc, 3.35 pH, 6.5 TA

TRADITION • TECHNIQUE • FOCUS •