

Covenant

2020 COVENANT CHARDONNAY LAVAN RESERVE

CHARDONNAY

ABOUT THE WINE:

In 2020 we noticed several barrels of our Covenant Chardonnay Lavan that were strikingly different from the rest. They displayed greater richness, complexity and firmer structure, possibly in part due to the quality of the new oak in which they resided.

As a result, we set two new oak barrels aside to be aged and stirred on the lees for additional time. The results are striking, and we have labeled this wine *Covenant Chardonnay Lavan Reserve*. Only 44 cases were made. Covenant Chardonnay Lavan Reserve is unfinned and unfiltered, showing off a distinctive terroir at its best.

The wine is made from grapes grown at the Scopus Vineyard on Sonoma Mountain. This 12-acre vineyard, with its red, rocky soil and north-facing exposure, produces Chardonnay of extraordinary quality year-in year-out. We barrel ferment with native yeast.

TASTING NOTES:

This is a rich-textured wine, lush and full bodied, with hints of toasty oak framing a core of stone fruit and exotic spice. They are highlighted by a sleek citrus and mineral core. While the wine kicks off with a fairly voluptuous feel on the palate, it ends with surprising grace and freshness. Perfect for rich poultry such as duck and goose, it will also pair beautifully with meaty fish like salmon or tuna.

VARIETAL:

Chardonnay (100%)

APELLATION:

Sonoma Mountain, Sonoma County

PRODUCTION NOTES:

Native Yeast Fermentation;
Native ML; Unfinned, Unfiltered

AGING:

16 Months in 100% new
French Oak

CASES PRODUCED:

44

SUGGESTED RETAIL:

\$60



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