

# Publisher's PICKS *Extra*

## **Trione 2018 River Road Ranch Chardonnay, Russian River Valley, Sonoma County (\$35)**

Barrel aged for just over a year, the grapes are selected row by row in the winery's estate vineyard. Aromas of brown-sugared beignet, banana, and apple pie are rich and inviting, and notes of baked apple and lemon wafer are held up by a fine thread of acidity within the toasty vanilla profile. Accents of tobacco and terroir maintain the wine's complex nature. **93**



## **Scott Family Estate 2019 Dijon Clone Chardonnay, Arroyo Seco, Monterey (\$36)**

Aged ten months both in stainless steel and sur lie in new and used French and American oak, this creamy white strikes a chord thanks to its body weight and fine acidity. Croissant and toasted marshmallow are rich and voluptuous, while lemon blossom and peanut brittle are more reined in. The wine finishes with woody tonality and a dollop of spiced pear. **92**



## **Thomas George Estates 2015 Estate Chardonnay, Russian River Valley, Sonoma County (\$40)**

Following elegant aromas of peony, buttercup, and banana pudding, lively notes of lemon sorbet, salted pear, crisp celery, pine nut, and pineapple are vibrant without being edgy, angular without being too sharp. That is to say, this wine is divinely balanced. Aged 14 months sur lie in a combination of French oak, concrete egg, and stainless steel. **94**



## **Jordan 2020 Chardonnay, Russian River Valley, Sonoma County (\$40)**

Following fermentation and sur-lie aging in a combination of stainless steel and barrel, this wine spends five and a half months in 100% new French oak, bringing out tropical notes of pineapple and gardenia. Crisp acidity and precise minerality entertain on the bright mid-palate. Tangerine, apple, and mint are focused and edgy yet tempered by that delicate oak influence. **95**



## **Sandar & Hem 2019 Chardonnay, Mindego Ridge Vineyard, Santa Cruz Mountains (\$40)**

Noteworthy for the stellar terroir of its cool-climate, maritime source, this is one of the best Chardonnays we've tasted this year. Steely and clean, it shines with energy and edge: Note that cut-glass texture. White flowers, lemon meringue, and crisp Asian pear grace the sidelines of the palate, but the mineral component is the superstar. **95**

## **Sandar & Hem 2019 Chardonnay, Bruzzone Vineyard, Santa Cruz Mountains (\$40)**

The grapes for this toasty wine were grown on ancient marine terraces just 4 miles from the Pacific. Joining lemon verbena and vanilla wafer, a thread of slate zigs and zags between lean and clean notes of chamomile and white pear. **94**



## **eStCru 2019 Overt Chardonnay, Willamette Valley, Oregon (\$45)**

Exotic, breathtaking aromas of fresh linen and jasmine give way to an extroverted and robust palate with full-bodied notes of butterscotch and mango. Lime meets linear acidity before vanilla wafer and cedar appear on the finish. Aged 22 months in French oak. **94**



## **Girard 2019 Chardonnay, Carneros (\$45)**

The nose opens up with glossy aromas of lemon cake, paving the way for luscious flavors of peach nectar and apple. Dense and mouthcoating as this wine is, it strikes a fine balance with keen acidity and minerality. Mid-palate notes of vanilla custard and chamomile meld with honeyed oak before lemon blossom and lime chiffon bloom on the finish. Aged ten months sur lie in 100% French oak. **95**



DEUTSCH FAMILY WINE & SPIRITS

## **Schug 2019 Estate Grown Chardonnay, Carneros, Sonoma County (\$52)**

Enticing aromas of lemon verbena, fig, and honeyed pear can be attributed to the addition of the Musque clone and aging sur lie for eight months in (30% new) French oak. Full-bodied, silky, and toasty, with lingering notes of vanilla nougat. **93**



## **MacRostie 2019 The Key Chardonnay, Sonoma Coast, Sonoma County (\$70)**

According to winemaker Heidi Bridenhagen, "Carneros is the foundation for this wine"—but she also sources from the Russian River Valley and the Petaluma Gap, selecting grapes from five vineyards; for this vintage, each lot was aged in French oak for ten months in barrel before blending, then spent an additional six months in barrel post-blending. A wave of buttery, charred peach and honeyed pear nectar frames the layered mouthfeel. Richly textured, it's resplendent with notes of chamomile, white flower petals, and lime bitters. Acidity casts a spotlight on the sweet-basil finish. **95**

