



History

Prescription Vineyards is a project born out of a mutual respect between a grower and winemaker. Our winemaker, Rob Lloyd, has worked with James Reamer for a number of years on other projects. During this time, it became apparent that his grapes and Rob's style of wine was a perfect match. Rob likes making rich and luscious Chardonnays and James grows bold Chardonnay grapes with excellent acidity. It was natural for them to work together again. Aged in 100% stainless steel tanks and fermented with oak, the 2022 vintage once again celebrates this partnership.

Winemaking

100% Chardonnay sourced from James Reamer in Clarksburg, CA. Cool air comes from San Pablo Bay, following the Sacramento River into Clarksburg. The Reamer Farms vineyard is at a bend in the river and lies below the elevation of the river. The cool air settles into this unique pocket, allowing for a cooler climate season further inland. Produced in stainless steel and fermented with oak. Single appellation; single grower.

Sensory

Lively aromatics of high-toned citrus and lemon peel (zingy acidity), tropical fruits and fresh cream lead into a refreshing and mouthwatering palate. Flavors of guava, papaya, Key lime, and crème brûlée flow throughout a long, smooth, mineral laced finish. If you have one bottle for a surf and turf meal, this wine is beautiful with seafood and can easily match up to a steak.

Composition: 100% Chardonnay

Harvest date: September 13, 2022

Bottling date: April 24, 2023

Appellation: Clarksburg, CA

Fermentation: 100% Stainless Steel Tank

Malolactic Fermentation: 95%

Alcohol: 14.8%

pH: 3.35

SRP: \$20.00

Production: 10,000 cases

