



2021 RED SHOULDER RANCH® CHARDONNAY

NAPA VALLEY • CARNEROS

Release Date	September 1, 2022
Vineyard Location	Shafer's Red Shoulder Ranch estate vineyard in Carneros
The 2021 Growing Season	The sunny 2021 summer offered endless stretches of warm days and cool nights. By early September our cool Carneros vineyards reached ideal ripeness, ushering in a harvest of bright, gorgeous fruit.
Brix at Harvest	22.8° - 25.0°
Fermentation	Whole-cluster pressed and fermented with wild yeast in individual barrels (75% oak, 25% stainless steel); 0% malolactic fermentation
Cooperage	14 months in 75% new French oak barrels (Allier, Vosges) and 25% in stainless steel barrels
Alcohol	14.9%



RED SHOULDER RANCH CHARDONNAY

Shafer's single-vineyard Carneros-grown Chardonnay is produced from small-clustered clones of grapes selected for their low yields and distinctive flavors. Fermentation takes place within individual oak and stainless steel barrels using native yeasts. The wine matures on the lees for 14 months and since it undergoes no malolactic fermentation this Chardonnay retains a lively natural acidity. The vineyard is named for its Red-shouldered Hawks and other birds of prey, who play an important role in Shafer's sustainable farming practices.

WINEMAKER'S COMMENTS

"The 2021 fills the glass with radiant, elegant aromas and flavors of melon, honeysuckle, apricot, pineapple, and flint all held together with lithe structure, pitch-perfect balance, and energy that comes from pure, elegant acidity." — ELIAS FERNANDEZ, SHAFER WINEMAKER

SHAFER VINEYARDS

Shafer Vineyards has produced opulent Napa Valley wines since 1978. The winery owns and farms 200 acres of specially selected vineyard sites along the Valley's cooler southeast corridor, sources for Shafer's Red Shoulder Ranch® Chardonnay, TD-9®, One Point Five®, Relentless®, and Hillside Select®.