

MAXEM

2021 CHARDONNAY, UV VINEYARD, SONOMA COAST

TASTING NOTES

Another fabulous vintage from a vineyard that holds a very special place in our heart. Supremely concentrated berries full of depth and richness are once again a hallmark of this single site, reinforcing the quality and character of this hallowed terroir. Exotic aromas of lemon oil, wet slate, nougat, and lime blossoms meld effortlessly and evolve beautifully with time in the glass, while an unctuous palate of lemon custard, river rocks, Acacia flowers, white peach, and spiced honey canvas the palate with endless layers of citrus-laced acidity and minerals. Aged in 80% new French oak, this wine showcases a fleshier identity than in years past, while still embracing the soul of the fruit with transparency, precision, and balance.

TECHNICAL DATA

VINTNERS	Sam & Nancy Kaplan
WINEMAKER	Sam Kaplan
VARIETAL	100% Chardonnay
APPELLATION	Sonoma Coast AVA
VINEYARDS	Ulises Valdez Vineyard
PRODUCTION	160 Cases
ALCOHOL	14.8%



BACKGROUND

In Latin, MAXEM has the distinction of meaning “best of the best.” It also combines our two children’s names, Max and Emma. With the Ulises Valdez Vineyard as our source, we make Pinot Noir from the historical Calera clone and Chardonnay from the equally acclaimed Wente clone. Sam is winemaker; Nancy, with her laser palate, has an equal say. The grapes lend themselves to the style of wines we both love: exquisitely balanced with bright acids and high tones yet richly textured and possessing full depth of flavor. It is our palates that have driven us here, to this style of wine and especially to the amazing UV Vineyard.