

2022

SMALL LOT CHARDONNAY

3

STEVES
Winery



VARIETAL

100% Chardonnay

VINIFICATION

A blend of three vineyards, all grapes were picked in the early morning, pressed immediately to stainless steel tanks and fermented cold using a variety of commercial yeast. Once dry, all wines were settled and transferred to aging vessels. Everything except a small unoaked portion underwent a secondary fermentation prior to blending, and being bottled unfiltered and unfined.

CELLARING

60% new oak (70% French, 30% American), 35% neutral oak, 5% steel.

HARVEST DATE

Multiple (2022)

BOTTLING DATE:

April. 2023

RELEASE DATE:

May 2023

NOTES:

The 2021 vintage of 3 Steves saw the return of the Small Lot label and the production of 2 distinct Chardonnays. With the incredible love shown to both wines we have chosen to keep both labels going. This year however, we are no longer focusing on one specific vineyard and are instead showcasing the beautiful growing potential of Livermore as a whole. Combining multiple vineyards, production methods, and cellaring, this 2022 Small Lot Chardonnay is a perfect example of why 80% of California Chardonnay has roots from Livermore's clones. Balancing crisp and rich this wine is sure to please and palate.



ORIGIN

California, USA



ALCOHOL

14.3%



APPELLATION

Livermore Valley



BRIX

24.1 (avg)



VINEYARDS

Pruett, Wisner, Block 12
75% 25% 5%



RETAIL

\$34



TASTING ROOM OPEN: THURS-SUN 11:30-4:30

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