

2022 KULUPPIS CHARDONNAY

Kuluppis (pronounced “koo-loop-pee”) is the Coast Miwok word for the Ana’s hummingbird. Sourced from vineyards in Sonoma Carneros, this chardonnay vineyard enjoys a lengthy growing season of temperate days and cool nights. 2022’s harvest was challenging to get picked because all wine grapes in Northern California decided to get ripe at the same time. The Sangiocomo’s were excellent fitting our small pick in while ensuring optimal brix and acid levels. The resulting wine full is full flavor while retaining a graceful palette.

Vineyards: Our chardonnay fruit is grown at the Sangiocomo Family Vineyards’ Kiser Ranch vineyard, located in western Sonoma Carneros. From a vineyard first established in 1974, these grapes are sourced from a newer block, planted in 2007, of the Robert Young clone. The vineyard soil is comprised of Zamora silty clay loam and Huichica loam.

Taste: Aromas of pear, melon, and white flowers the nose. On the palette, crisp pears, apple, and hints of oak pair with a light effortless finish.

Winemaker : Rob Campbell

Varietal: 100% Chardonnay

Appellation: Los Carneros, Sonoma Co.

Harvest Date: 9/15/2022

Acid: 5.2

pH: 3.8

Aging: 9 months

Fermentation: This wine was fermented 50% in stainless and 50% in oak, 100% malolactic fermentation all in oak barrels, and aged for 9 months with frequent stirring.

Residual Sugar: 0.4 g/L

Alcohol %: 14

Cases: 256

SRP: \$55.00

Winery: 'Meyye' (pronounced “may-yay”) is the Coast Miwok word for bird and we pay homage to several native bird species located throughout Sonoma County. Each label celebrates a specific bird in a symbolic way that you can read about in each wine's description. Our wines’ names honor and celebrate our Coast Miwok language—a language that has been spoken by my people for eons in California.

Where to taste: Virtually by reservation on the website.