

Kalin Cellars

Sonoma Valley Chardonnay Cuvée LD

ABOUT THE ESTATE

- Kalin Cellars produced about 7,000 cases annually, specializing in single-vintage, single-vineyard Pinot Noir and Chardonnay from California's cool-climate sites.
- Microbiologists Terry and Frances Leighton applied rigorous microbiological knowledge, using slow-fermenting yeasts, sur lie maturation, and extended barrel aging.
- Wines were typically released a decade or more after harvest, ensuring they reached consumers at the start of their ideal drinking window.
- Drs. Leighton consulted for prestigious Burgundy and Bordeaux estates, enriching their own winemaking approach.
- Kalin Cellars remains celebrated for complex, long-lived wines that resist market trends in favor of timeless quality.

APPELLATION

Sonoma Valley

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable - Lutte Raisonnée

SOIL

Light loam over gravel

VINEYARDS & VITICULTURE

From the Long Vineyard on the western end of the Dry Creek Valley in central Sonoma County. It is planted with the original Wente Clones of Chardonnay that hail back to the cuttings John Wente took from Louis Latour's parcel in Corton-Charlemagne. The vineyard is a hillside vineyard rising up from the Dry Creek River, with early morning and late afternoon fogs contributing to one of the coolest microclimates in Sonoma. The LD bottling from Long Vineyards hails from a north-facing section of the vineyard.

HARVEST & VINIFICATION

Grapes are pressed in a mechanical press. Fermentation, malolactic conversion, and sur lie aging in small oak barrels (50% new).

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL

