



RADIO-COTEAU

Wingtine

SONOMA COAST CHARDONNAY

Organically Grown
Native Fermentations
Unfined and Unfiltered

Wingtine Chardonnay is named after the specialized wing tine shank used to cultivate Goldridge soil, including our own Estate farm. By lifting and fracturing the soil vertically and horizontally, this specialized wing-shaped plow reduces tractor passes, while maintaining soil structure and integrating sustainable farming practices. The 2020 vintage yielded a well-balanced crop, with the vines reaching physiological maturity at an early stage. This allowed for a mid-August harvest without compromising fruit integrity, despite Mother Nature's challenges of the 2020 fall season.

With components fermented and aged in concrete egg, stainless steel, and neutral oak, the 2020 Wingtine is an exciting textural exploration. Balanced and expressive, ripe peach and zesty citrus play with toasty brioche and flint minerality. A touch of lemon verbena punctuates a strong acid backbone that dances along the lingering finish. Multilayered while light on its feet, the 2020 Wingtine is an inspiring and classically coastal Chardonnay.

