RADIO-COTEAU

2020 | SONOMA COAST | ESTATE CHARDONNAY

SeaBed

Established in 2002 by Winegrower and Proprietor Eric Sussman, Radio-Coteau works closely with select cool-climate coastal vineyard sites in Western Sonoma County and Anderson Valley to produce wines with vibrant, balanced fruit and a distinct sense of place. We are dedicated to regenerative agricultural practices encompassing both Biodynamic and organic farming. In conjunction with a natural, non-interventionist approach in the cellar, our mission is to accurately reflect the unique character of each site and season. The winery is situated in Sebastopol, and the estate vineyard is located in the hills above Occidental, California.

CELLAR NOTES

GROWER
Radio-Coteau

APPELLATION
Sonoma Coast

GEOGRAPHIC LOCATION
Occidental

VARIETAL
Chardonnay

SELECTION
Wente

VINEYARD AGE
Planted in 2014

SOIL TYPE
Goldridge

FARMING PRACTICE
Demeter Certified Biodynamic®

HARVEST DATE
August 22nd

Biodynamically Grown
Estate Fruit
Native Fermentations
Unfined & Unfiltered

VINEYARD & VINTAGE

Long before it was planted to vineyards, the area encompassing our Estate was under water, the floor of an ocean embayment that extended inland through modern-day Sebastopol. Through a series of tectonic shifts, the earth was ultimately transformed into the now iconic rolling hills of West Sonoma County. The sandy loam remnants of the ancient sea are still present in the Goldridge soil, and the Estate-grown SeaBed Chardonnay serves as a vestige of this history. Observing the Estate growing conditions in 2020, we were forecasting an early harvest from the outset. By late August, we were hand-picking beautiful, taut Chardonnay clusters that were physiologically ripe. With Biodynamically farmed fruit, the 2020 SeaBed Estate Chardonnay shines with its signature vibrant acidity and delicate salinity, and was bottled following 17 months in a thoughtful mix of once-used and neutral tight-grained French oak barrels and puncheons.

TASTING NOTES

The 2020 SeaBed Estate Chardonnay abounds with crisp notes of fresh lime zest and ripe yuzu, punctuated by fragrant narcissus. Gentle touches of acacia flowers and lemon crema unfold elegantly, gracefully encircling the exciting entry and zippy mid-palate. As its name suggests, woven throughout its complex layers is an enticing ocean minerality. This harmonious dance between invigorating acidity and sophisticated structure glides through the regal finish and hints at tempting longevity.