



TWO²

UNOAKED CHARDONNAY

Knights Valley

2021



ABOUT TWO SQUARED

Two Squared wines are designed to be approachable in both flavor and price. Opulent, fruit-driven and generous, with a backbone of acidity and elegance, these wines are produced by masterful blending across terroirs evocative of Napa Valley's and Sonoma Valley's modern styles. TWO² is the best of both worlds in its inspiration and creation.

VINTAGE NOTES

A dry winter and generally cool growing year, punctuated by a handful of moderate heat events, set the stage for our 2021 growing year. Early on, we knew we were preparing for a vintage to remember. A lack of rain limited yields and canopy vigor but provoked unusually early flavor development. The summer brought slow and steady flavor and color development, along with great retention of acidity, before a spike in temperatures drove ripening. Our resulting whites and Rosé are fresh, complex and nicely concentrated.

VINEYARD SOURCES

Knights Valley, one of Sonoma County's original five AVAs, is nestled between the Mayacamas mountain range and the base of Mount St. Helena. Close in proximity to Calistoga in Napa, Sonoma's easternmost AVA possesses a combination of valley floor and hillside vineyards. Benefitted by very cool nights that help Chardonnay retain its acidity, Knights Valley produces some of California's most-renowned Chardonnays.

WINEMAKING

We fermented this wine in 100% stainless steel tanks and aged for six months in stainless steel tanks with lees stirring. With no oak or malolactic fermentation, the grape takes center stage in this pure and lively expression of Chardonnay.

Sight	Lemon yellow with hints of emerald green
Nose	Aromas of grapefruit and green apple are accented by notes of orange blossom.
Palate	Flavors of citrus zest and white peaches are complemented by chamomile, lemongrass and a chalky mineral finish.