



Kistler

Discover a Chardonnay that evokes coastal elegance and depth: Kistler's Les Noisetiers 2022 blends precision winemaking with the expressive Goldridge soils of the Sonoma Coast.

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Les Noisetiers Chardonnay 2022

California, USA

Region and Vineyards

The 2022 Kistler Les Noisetiers Chardonnay hails from the **Sonoma Coast AVA**, focusing on vineyard blocks nestled where the **Russian River Valley** merges with the western **Sonoma Coast**. The defining terroir characteristic of this wine lies in the **Goldridge soils**—fine, sandy loam with excellent drainage—which contribute finesse and precision to the final blend. These soils moderate vine vigor and heighten mineral expression in the wine, promoting both aromatic clarity and tension.

The fruit for this cuvée comes from several estate vineyards: **Vine Hill, Trenton Roadhouse, Dutton Ranch, and Laguna Ridge**. All are planted with a proprietary **heritage Chardonnay selection**—a single clone developed to deliver low yields, small berries, high natural acidity, and concentrated flavor. This consistent plant material across varying sites allows Kistler to craft a nuanced yet cohesive expression of coastal Chardonnay.

Winemaking

Kistler's philosophy centers around **site transparency** and minimal intervention, both of which are evident in their vinification of Les Noisetiers. Grapes are harvested by hand and **whole-cluster pressed**, preserving the purity of the juice and minimizing phenolic extraction. The wine undergoes **barrel fermentation with native yeasts**, allowing spontaneous fermentations to unfold at their own pace, thus enhancing texture and complexity.

The 2022 vintage was aged for **11 months in French oak barrels**, of which **35% were new**, lending subtle toasty notes without overwhelming the fruit. It was **bottled unfinned and unfiltered**, preserving its full expression of site and structure. Notably, the vintage benefited from a cool, verdant growing season with a mild summer and avoided the September heatwave, resulting in wines of crystalline acidity and measured ripeness.

92
vinous



Alcohol :14,00 %

Composition: 100% Chardonnay



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Les Noisetiers Chardonnay 2022

Tasting Notes

- **Color:** Pale gold with green reflections, suggesting youth and vibrancy.
- **Aroma:** Lifted notes of Meyer lemon, wet stone, and honeysuckle unfold into layers of **toasted hazelnut**, brioche, and subtle struck match from barrel aging and lees contact.
- **Palate:** A refined tension underpins the wine, with **bright citrus**, white peach, and green apple flavors framed by **mineral grip** and finely integrated oak. The texture is creamy yet taut, leading to a long, savory finish marked by saline precision and a whisper of almond skin.

Did you know?

Kistler has cultivated its own **heritage Chardonnay clone** since 1978, making it one of California's earliest adopters of single-clone expression. Les Noisetiers, named for the French word for hazelnut, pays tribute to the **nutty aromatic signature** of these Goldridge soil vineyards.

Wine Pairing Ideas

- **Grilled lobster with tarragon butter** – The richness of lobster is lifted by the wine's acidity and complemented by its toasted oak notes.
- **Roast chicken with lemon and thyme** – Echoes the citrus and herbal aromatics while balancing the weight of the dish.
- **Seared scallops with cauliflower purée** – The wine's minerality and creaminess resonate with both the scallops and purée.
- **Comté or aged Gruyère cheese** – Nutty and umami flavors align beautifully with the wine's hazelnut and lees character.

Vinous (Antonio Galloni) (VN) : 92 Points (2022)



The 2022 Chardonnay Les Noisetiers is a class. Aromatic, silky and refined, the Noisetiers is a superb appellation-level wine. Lemon confit, marzipan, tangerine peel and exotic floral overtones give this soft, mid-weight Chardonnay tons of charm. This is a gorgeous edition of the Noisetiers !

Decanter (DCT) : 97 Points (2021)



Kistler is a benchmark of classic California Chard, known for opulence and power. Over the last decade, however, its wines have gained a tension, cut and mineral intensity that is often striking. Les Noisetiers, appropriately named for the whiffs of hazelnut skins and kernel that accent lemon and custard on the palate, is a gorgeously poised expression of the muscle and grace of the Sonoma Coast. (AI)



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