



CHARDONNAY

2017

TECHNICAL DETAILS

CLONE

Clone 4 – known for rich, tropical fruit characteristics

HARVEST DATE

September 18th

AVERAGE BRIX

23.0

ALCOHOL

14.1%

PH / TA AT HARVEST

3.31 / 5.62 g/L

FINAL PH / TA

3.29 / 6.7 g/L

CASES PRODUCED

248

AGING

Aged for 15 months on the lees. 30% new American oak barrels—medium toast, 70% neutral oak barrels

ADDITIONAL DETAILS

TASTING NOTES

Butterscotch, apricot, caramel, vanilla, Crème Brule. Scent and taste of green apples. Medium bodied with a spicy, peppery finish

ABOUT THE VINEYARD

Our Chardonnay was grown in the San Lucas AVA of Monterey County. Freedom rootstock, known for its preference for well-drained earth, was planted on “Metz complex sandy loam” soils. Clone 4, sometimes referred to as the workhorse, is consistent in producing great quality wines.

GROWING SEASON

Rain in the winter caused excellent root flush while mild spring weather allowed for a promising bloom. A warm July and record-breaking heat in September caused a spike in brix levels. Yields were light to average producing substantially high-quality Chardonnay.

WINEMAKING

Whole cluster press directly into tank. After settling, it was racked into barrels where yeast was added, and fermentation ensued. Three weeks later the fermentation was complete, and the yeast cells began to settle to the bottom of the barrel, forming lees. These barrels were never racked, but instead stored on the lees for 15 months and stirred every two months to reintroduced the yeast cells into the wine. This aging method known as “sur leis” was used to produced a wine with a creamier, thicker mouthfeel.