



CHARDONNAY

2018

TECHNICAL DETAILS

CLONE

Clone 4 – known for rich, tropical fruit characteristics

HARVEST DATE

September 22nd

AVERAGE BRIX

22.6

ALCOHOL

13.3%

PH / TA AT HARVEST

3.60 / 4.91 g/L

FINAL PH / TA

3.4 / 6.76 g/L

BARRELS PRODUCED

10

CASES PRODUCED

230

AGING

Barrel aged for 15 months on the lees. 30% new American oak barrels – medium toast.

ADDITIONAL DETAILS

TASTING NOTES

Caramel, honey, and butterscotch, coupled with brown butter pears and bananas on the nose. Subtle aromas of pecans, almonds, and amaretto. Light to medium bodied. A creamy mid-palate weight coats the mouth without being overly viscous, leading to a supple 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 soil. Clone 4, sometimes referred to as the workhorse clone, is consistent in producing great quality wines.

GROWING SEASON

For the first time since 2012, growers experienced California's cool, coastal climate and a long, drawn out harvest season. Mild temperatures in winter and spring extended the period for bloom and fruit set, keeping growers busy protecting against frost. The cool temperatures led to predictions of a light crop, but extended hang time resulted in an average yield. Quality for Chardonnay was exceptional, with solid acid levels and great phenolic development.

WINEMAKING

After a gentle squeeze in the membrane press, the collected juice was cold settled and clean racked into barrels. The use of Saccharomyces Bayanus yeast for fermentation produced excellent aromatics. The wine aged on the lees, helping to intensify creamy characteristics, although some malic acid was left for crispness. A small percentage of Muscat Canelli blended in just prior to bottling enhanced aromatics.