



2015 Chardonnay Santa Cruz Mtns

HARVESTED: August 24th-September 16, 2015

VINEYARD LOCATION: Woodside, Los Altos Hills, Saratoga

SOILS: Clay loam

BOTTLED: April 2016.

COMPOSITION: 100% Chardonnay

ALCOHOL: 12.8%

PRODUCTION: 430 cases

WINEMAKER: Colin McNany

VINTAGE NOTES

In our fourth year of drought, bud break began early due to the dry winter and warm spring. The growing season was persistently warm, and due to the lack of ground water, harvest came exceptionally early. We harvested our first vineyards on July 29th! The crop was generally early and light across the board with small berries and concentrated flavors. Although yields were down, quality remained incredible, potentially surpassing the last 2 vintages.

WINEMAKING NOTES

We harvest our Chardonnay vineyards in three separate blocks of time, Saratoga and Woodside coming in 2 weeks earlier than Los Altos Hills. The fruit is handpicked, destemmed, and sorted on the shaker table. We then add enzymes to increase juice yields and flavour profile from the skins, where in which, it sits on skins anywhere from 4-12 hours. We then hand load the 1 ton stainless steel basket press and press all night via small batches. The juice is cold settled overnight, and racked into barrels where it begins an inoculated ferment for the next 10-15 days @ 60 degrees F. The is allowed to go through partial malo-lactic, and SO2 is added upon taste. The idea was to preserve the freshness and linear acid of the wine through the retention of malic acid.

TASTING NOTES

Bright asian pear, mineral and lemon rind aromatically entice. Tight and linear, the mouth-watering acidity rejuvenates the palette with elements of cherimoya and key lime pie in a seamless balance.

CELLARING

Due to the high acid backbone of this wine, it loves oxygen. Intended to be consumed now, could be cellared for 2-4 years.