



2016 Chardonnay Santa Cruz Mtns

HARVESTED: August 24th-September 16, 2016

VINEYARD LOCATION: Woodside, Los Altos Hills, Saratoga

SOILS: Clay loam

BOTTLED: April 2017, 405 cases

COMPOSITION: 100% Chardonnay

ALCOHOL: 12.8%

WINEMAKER: Colin McNany

VINTAGE NOTES

After quite a serious multi-year drought, the winter rains almost returned to normal, bringing temporary relief to our heat stressed vineyards. January was warm, and kicked the vines into a stage of advanced bud break. A cool summer helped push the harvest back about a week, allowing for maximum hang time. This hang time was very welcomed to encourage the phenological ripeness of the berries, developing ripe flavors and lignified tannins. We were able to harvest the vineyards successional throughout September which resulted in some great wines to come.

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 malolactic, 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, gun smoke and candied meyer 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.