

2018 Chardonnay

Santa Cruz Mountains

HARVESTED: September 5 - September 24, 2018
VINEYARD LOCATION: Woodside, Los Altos Hills, Saratoga
SOILS: Clay loam
BOTTLED: May, 2019, 464 cases
COMPOSITION: 100% Chardonnay
ALCOHOL: 13.8%
WINEMAKER: Colin McNany

VINTAGE NOTES

A cool spring pushed bud break to early April with flowering in June. A moderate summer, with temperatures lower than normal, allowed fruit to mature slowly and evenly. For the first time in many years there was no heat spike in September, again, allowing for extended hang time and phenolic ripeness. Overall, fruit came in later, with yields up, sugars down, and quality exceeding expectations - any winemaker's dream!

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 allow for skin contact anywhere from 4-12 hours before pressing small vineyard-specific batches in our 1 ton stainless steel basket press. The juice is cold settled overnight, and racked into barrels where the juice is either inoculated with a commercial yeast strain or allowed to begin fermentation spontaneously with its native yeasts. Our 2018 Chardonnay completed malolactic fermentation, adding softness to the palate while maintaining its energetic acid frame. The wine was bottled unfinned and unfiltered.

TASTING NOTES

Bosc pear and white flowers vibrate from this nervy Chardonnay. Honey and almond stand out against a creamy backdrop kept tight with lively acid. Swirl your glass plenty and enjoy all the layers this wine has to offer.

CELLARING

Intended to be consumed now but could be cellared for 2-5 years.

