



## 2020 Chardonnay Santa Cruz Mountains

HARVESTED: September 2-10, 2020

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: April 2021, 142 cases

COMPOSITION: 100% Chardonnay

ALCOHOL: 13.5%

WINEMAKER: Charlie Miller

VINEYARD MANAGER: Thayer Dunwoody

### VINTAGE NOTES

A lack of winter rains made for an open, airy canopy and great sunlight penetration. Consistent heat resulted in even ripening and advanced flavor development at lower sugars. An earlier pick made sense in 2020 - well-balanced, energetic fruit with a solid flavor profile.

### WINEMAKING NOTES

Grape clusters were hand-picked, sorted, and destemmed. The fruit sat on the skins for anywhere from 1 to 5 hours before gently basket pressing to a stainless steel tank. The juice was chilled and left to settle for 24 hours before racking off the gross lees to a variety of French barrels. 100% barrel fermented. Aged in oak for 9 months. Full malo, filtered prior to bottling.

### TASTING NOTES

Our 2020 Chardonnay flaunts an Old World acid profile while flexing some of that fleshy, voluptuous New World character. On the nose, honey, beeswax, yellow peaches, and sea salt. In the mouth, a shock of acid and citrus skin mellowed by a long and creamy finish.

### CELLARING

Enjoy now or over the next 3-5 years.