



2017 Chardonnay

Santa Cruz Mtns

HARVESTED: August 24th-September 16, 2017

VINEYARD LOCATION: Woodside, Los Altos Hills, Saratoga

SOILS: Clay loam

BOTTLED: April 2018, 405 cases

COMPOSITION: 100% Chardonnay

ALCOHOL: 12.8%

WINEMAKER: Colin McNany

VINTAGE NOTES

The winter rains brought a joyful end to a 5 year drought, with coastal areas of the mountains receiving as much as 100 inches. The wet winter brought incredible growth and healthy vigor to the vines, and anything else that wanted to grow in the vineyards. The vineyard crews had to balance the workload between canopy management, floor management and weed control. Bud break came in mid-March and bloom followed in late May. Harvest came at the end of August, spurred by a heat wave in the triple digits for several days. The severe heat spiked sugar levels even with the premeditated addition of irrigation to help the vines and grapes ride through the heat. Harvest was quickly sent into overdrive with grapes flying into the winery by the truckload. All said and done, the quality looks and tastes amazing.

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 all in 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.