



2018 LAGOM CHARDONNAY

Varietals: 100% Chardonnay

Vineyard: Spanish Springs Vineyard (54% Clone 4 on Southeast slope / 46% Clone 96 on Southwest slope)

Appellation: San Luis Obispo County (West of Edna Valley AVA)

Fermentation: Native Yeast, Full Malolactic, all fermentation in barrel

Barrel: 11 months 300L French Oak 38% new (+2 years in bottle)

Alcohol %: 14.3

Production: 215 Cases

Winemaking

While Chardonnay is made in a number of different styles, at its best, it is impeccably balanced showcasing remarkable depth and complexity with an ease and grace that is anything but simple. Spanish Springs Vineyard once again provided remarkable Chardonnay for the stellar 2018 vintage. At less than 2 miles from the Pacific but protected by hills that run parallel to the coast, Spanish Springs enjoys a perfect mix of cool marine influence and sunshine allowing the fruit to reach optimal maturity over a long steady growing season. These ideal growing conditions result in an incredibly complex expression of Chardonnay that delivers layers of intense fruit with underlying mineral tones, fantastic texture and weight on the palate, supported by acidity that keeps the wine bright and precise. Long slow fermentation in barrel utilizing native yeasts, complete malo-lactic fermentation, and bottling unfiltered allow for a gorgeous expression of the varietal and place. The wine is barrel aged for 11 months followed by 2 years in bottle. Recognizing that the majority of white wines are consumed very early, our commitment to extra bottle aging prior to release will provide a glimpse of how well structured Chardonnay will continue to develop in the cellar. This is virtually irresistible now, but will continue to develop beautifully over the next 5 to 7+ years.

Accolades

N/A

Release Date – Summer 2021

Drinking Window – Now – 2031