



2019 LAGOM CHARDONNAY

Varietals: 100% Chardonnay

Vineyard: Spanish Springs Vineyard (51% Clone 4 on Southeast slope / 49% Clone 96 on Southwest slope)

Appellation: San Luis Obispo Coast

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

Barrel: 11 months 300L French Oak 55% new (+2 years in bottle)

Alcohol %: 14.2

Production: 286 Cases

Winemaking

Spanish Springs Vineyard, located in the newly approved San Luis Obispo Coast AVA, delivered remarkable Chardonnay for the stellar 2019 vintage. This spectacular site resides less than 2 miles from the Pacific but is protected from some of the more harsh coastal conditions 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 showcases layers of subtle tropical fruit, citrus and chamomile with underlying mineral tones of flint, stones and crushed oyster shells. A fantastic texture and weight on the palate is supported by vibrant acidity long into the finish keeping 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 site. 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 7+ years.

Accolades

N/A

Release Date – Summer 2022

Drinking Window – Now – 2032