



2021 CHARDONNAY

Varietals: 100% Chardonnay

Vineyards: Spanish Springs (50% Clone 4 Southwest Slope / 50% Clone 96 Southeast Slope)

Appellation: San Luis Obispo Coast

Fermentation: Native Yeast, 100% ML

Barrel: 11 months, 300L French Oak, 50% new

Alcohol %: 14.2

Production: 323 Cases

Winemaking

Spanish Springs Vineyard, located in the San Luis Obispo Coast AVA, is a spectacular site. It resides less than 2 miles from the Pacific but is protected from some of the harsher 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 displays layers of tropical fruits, citrus, and white flowers woven together with bees wax, flint, mineral and oyster shell. The wine boasts fantastic texture and weight on the palate that is supported by vibrant acidity long into the finish keeping the wine bright and precise. The grapes were harvested mid-October and gently pressed whole cluster without SO₂. The juice was then transferred to barrels without cold settling to begin its long slow fermentation utilizing native yeast. It then completed malo-lactic fermentation and was bottled unfiltered and unfiltered to promote a gorgeous expression of the varietal and site. The wine was barrel aged on its lees 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 – Spring 2024

Drinking Window – Now – 2034