



2022 CHARDONNAY

Varietals: 100% Chardonnay

Vineyards: Spanish Springs (100% Clone 96 Chardonnay)

Appellation: San Luis Obispo Coast

Fermentation: Native Yeast, 100% ML

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

Alcohol %: 14.2

Production: 134 Cases

Winemaking

At just over a mile from the Pacific, Spanish Springs Vineyard experiences the greatest influence from the marine layer that often settles in over the communities of the Central Coast throughout the summer. With Chardonnay ripening later, it was on the vine through the heat wave in September although not to the degree we experienced up in the North County. Following the heat, the Central Coast received a shot of monsoonal moisture. The warmer areas dried out quickly while cooler areas like Spanish Springs struggled with lingering humidity. This resulted in pockets of bunch rot in a handful of blocks. Our Clone 96 Chardonnay block escaped without issue, unfortunately the Clone 4 block was not so lucky and went unharvested. Therefore, for the first time, the 2022 Chardonnay is exclusively Clone 96. The resulting wine, while absolutely gorgeous, is only about half of our normal production. Up front layers tropical fruit meld with subtle stone fruits, citrus and bees wax with finishing layers of light toast and brioche. The palate has a wonderful density and richness while maintaining elegance and freshness. Aged on lees in barrel for 12 months prior to bottling unfinned and unfiltered, we opt to bottle age for an additional 2 years. Enjoy upon release or cellar with confidence over the next 5 – 7 years.

Accolades

N/A

Release Date – Spring 2025

Drinking Window – Now – 2035