



2017 LAGOM Spanish Springs

Varietals: 100% Chardonnay

Vineyard: Spanish Springs Vineyard

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

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

Barrel: 12 months 300L French Oak 40% new (+1.5 years in bottle)

Alcohol %: 14.3

Production: 184 Cases

Winemaking

Spanish Springs Vineyard lies west of the Edna Valley south of San Luis Obispo. At less than two miles from the Pacific Ocean it is the first vineyard you encounter as you head east out of Pismo Beach. Protected by hills that run parallel to the coast, Spanish Springs enjoys a perfect mix of cool marine influence and sunshine to make for optimal maturity over a long steady growing season. Loamy topsoil over layers of calcareous shale create a wine that is loaded with stone fruits, melon, and tropical notes entwined with layers of marine influence, mineral and flint. The wine is rich and supple with great acidity and purity that keeps the wine fresh. 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 – Spring 2020

Drinking Window – Now – 2030