

2017

CHARDONNAY, EDNA VALLEY

EDNA VALLEY

645 Cases | Bottled August 2, 2018

Suggested Retail: \$28

VINEYARD

The Edna Valley is located on the South Central Coast of California next to the town of San Luis Obispo. The valley spans in a north-east-southwest orientation and is open at the Pacific Ocean to the West; it lies in Southern California at 34 degrees latitude and receives an abundance of light from a “directly overhead” sun. The climate is strongly influenced by regular summer-time afternoon cool breezes coming from the Pacific Ocean. This is a unique climate of cool air temperature and intense sunlight.

VINTAGE

The 2017 vintage was marked by an abundant amount of rainfall during the 2016/2017 winter at 35 inches. The growing season was relatively cool. There were several days of warmish weather in May and June, but only into the 80s. We had a small rain event in early August, which measured a tenth of an inch. Of note, there was a heat wave lasting three days, September 1 – 3, peaking on September 2 at 114 degrees.

WINEMAKING

Classic Burgundian winemaking methods were used in making this wine; barrel fermentation, malo-lactic fermentation, lies stirring, and sur lie aging for nine months in French oak barrels. Grapes were whole cluster pressed in a membrane press, juice chilled and settled overnight before being put into barrel to ferment.

Vineyard:

Greengate (39%), Fire Peak (35%), Bee Sweet (17%), Bien Nacido (9%)

Harvest:

September 7, 9, and 25, 2017. Harvested by hand

Fermentation:

Indigenous yeast and naturally occurring malolactic bacteria
100% barrel fermented and 100% malolactic fermentation

Aging:

Non-filtered, Aged for 9 months in oak.
10% new Tonnellerie Sirugue and Damy French oak barrels, 90% one to three-year-old French oak barrels.

Alcohol:	pH:	T.A.:
13.5%	3.45	6.15g/L



TASTING NOTES

This wine has curves and round edges...polished. A nice aroma mixture of melon and tropical fruit with hints of nutmeg and vanilla from the French oak barrels. Rich with flavor, impeccable balance, just enough acid to keep the palate lively.