

2019

## CHARDONNAY, BEE SWEET VINEYARD

EDNA VALLEY

70 Cases | Bottled August 17, 2020

**Suggested Retail:** \$42

### 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

We believe that 2019 is an exceptional cool vintage with near ideal weather during the dormant winter months as well as the growing season. The vines received an above average amount of rainfall of 24” during the 2018/2019 winter. This may have led to a later than average bud break with many dormant vines on March 1. Overall, the growing season was cool without the heat spikes.

### 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.

#### Vineyard:

Bee Sweet Vineyard, Edna Valley.

#### Harvest:

Harvested by hand on September 19, 2019

#### Fermentation:

Whole cluster pressed in a membrane press, juice chilled and settled overnight

Cultured yeast and naturally occurring malolactic bacteria.

100% barrel fermented and 100% malolactic fermentation

#### Aging:

Non-filtered, Aged for 10 months in oak.

33% new *Tonnellerie Sirugue* French oak barrels,

67% two-year-old French oak barrels.

#### Alcohol:

14.0%

#### pH:

3.40

#### T.A.:

5.4g/L



### TASTING NOTES

Brilliant clarity, pale straw color. Melon, mango, nectarine, nutmeg, allspice. Seamless on the palate, elegant and balanced, lush ripe tropical fruit, full creamy mid-palate and notes of vanilla and toast from the French oak in which this wine was fermented and raised. Minerality on the finish.