

2020

CHARDONNAY, BEE SWEET VINEYARD

EDNA VALLEY

52 Cases | Bottled August 4, 2021

**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**

In terms of the climate we saw low rainfall totals of 15 inches for the 2019/2020 winter preceding the growing season. We experienced moderate spring and summer temperatures and projected an average size crop. There were a couple of minor heat spells, August 14 – 22 (highs in the mid-90s), September 5 – 7 (peaked at 117 on 9/6) and a small amount of smoke during the early stage of harvest from the Northern California fires. Despite this we made beautiful wines in 2020. They show good concentration of ripe flavor, lush full body, and low acidity...showy and easy to drink.

**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 16, 2020

**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.

33% new *Tonnellerie Sirugue* French oak barrels

67% two-year-old French oak barrels

**Alcohol:**

**pH:**

**T.A.:**

13.9%

3.56

5.1g/L



**TASTING NOTES**

Brilliant, clear, white golden hue, light straw color. Fragrant nose of brioche, honeysuckle, white peach and mango. The palate is rich, full, with creamy textures. Soft and round from the malolactic fermentation. Pleasant, balanced, and integrated with an elegant finish