

2021

CHARDONNAY, BEE SWEET VINEYARD

EDNA VALLEY

72 Cases | Bottled August 5, 2022

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 northeast-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. Bee Sweet Vineyard is a small vineyard in the middle of the Edna Valley. It was planted in 2009, and has several clones of Chardonnay as well as clones of Grenache Blanc, Grenache and Albarino. The vines grow in Tierra Loam soils, dark clay loam soil with small white stones.

VINTAGE

The 2021 Vintage – in a word Epic. We started the growing season with a very dry winter, only 11” of rain and most of the rain came during a late January four-day rainstorm dropping 7” of water. In general, the growing season was cool. Apart from one warm day on June 16 when the temperature rose to 105 degrees F, there were no other heat spikes during the year. The mild temperatures continued through harvest in September and October, which opened the stretch of time for picking at optimal maturity. This was a late harvest with long hang time yielding wines with concentrated flavors and high acids.

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. Dijon clone 41

Harvest:

Harvested by hand on September 24, 2021.

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:

33% new *Tonnellerie Damy* French oak barrels

67% two-year-old French oak barrels

Light filtration.

Alcohol:

14.2%

pH:

3.45

T.A.:

5.2 g/L

STEPHEN ROSS



92
POINTS

WINE
ENTHUSIAST

91
POINTS

JEB
DUNNUCK

TASTING NOTES

Light straw color with a pale white gold hue. Brilliant clarity. The aromas are a concert of freshly cut baguette, tangerine, a touch of vanilla bean, and pear. The palate is full and rich, with hints of white peach and spicy oak flavors. Lovely balance of crispness, creaminess and minerality.