



2010 Estate Chardonnay – Clone 76 Inox
Small Lot Collection

196 cases produced, \$36/bottle

Release Date 04.15.11

production

Upon immediate pressing, juice is transferred into one small stainless steel tank with fermentation lasting three months at an average temperature of 45°F. Cold temperatures are employed to capture and enhance the fruit's delicate nuances much like slowly cooking fish at 100° for eight hours instead of cooking at 450° for ten minutes. The subsequent cold storage also prohibited the onset of malolactic fermentation. The wine then remained on its lees without any disturbance for five months before being bottled in April. 14.5% alcohol.

tasting notes

White gold in color, this chardonnay exudes freshness and vibrancy with its immediate citrus and stone fruit aromatics of preserved lemon, pink grapefruit, white peach and cherimoya. Refreshing hints of lemon verbena, sea shell and lime guava also dominate. On the palate it is chiseled and taut reinforcing the citrus and salty edge. It also carries a dense, core presence that expands throughout the mouth.