



## 2011 Estate Chardonnay - *Clone 76 Inox* *Estate Small Lot Collection - Sta. Rita Hills*

The inspiration for Inox is born out of a pursuit to capture the essence of both the vineyard and varietal in their purest form. This stylistic direction mirrors Japanese sushi preparation where the utmost attention is given to the raw ingredients which must be handled with neither compromise nor flaw. Even the slightest deviation from this principle exhibits the shortcomings of the fisherman or chef. This specific wine originates from a 1.8 acre block of clone 76 on the west side of our vineyards planted on very sandy soils. Over a several week period we hand-select only the most golden and completely ripe clusters to emphasize the grape's richness and flavor while preserving its verve and minerality. Inox, a French term for stainless steel, continues to prove a suitable title for this wine, whose purity and precision dictate such a designation. Upon immediate pressing, the juice is transferred into two small stainless steel tanks 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. 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. Yields were 3.5 lbs per vine (3.3 tons/acre).

### **Stephen Tanzer: 92 points**

*Tasting notes: The 2011 Inox radiates with aromas of lemon blossom, key lime, pineapple rind, and dried sage. On the palate, flavors of stone fruit, fuji apple, and honeysuckle are immediately apparent, while more oceanic elements of oyster liquor, wet chalk, and saline flirt in the background. The wine finishes satiating and clean yet maintains purity and precision.*