



## 2013 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 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-selected only the most golden and completely ripe clusters, emphasizing 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 late March. Yields were 3.5 lbs per vine (3.7 tons/acre).

**Robert Parker: 91 points**

**Antonio Galloni: 92 points**

***tasting notes:** Jade green hued with vivid and pristine aromatics of pineapple sorbet, honeydew and lemon drops coming through initially. In the background, oceanic notes of oyster shell, sea urchin and rock salt mingle with floral tones of jasmine, hibiscus and lime blossom. The wine is taut upfront with a chiseled, crystalline like presence giving way to an oily mid-palate and a bright, vibrant finish.*

AVA: Sta. Rita Hills

Varietal: 100% Chardonnay

Cases Produced: 484

Clone: 76

Elevage: Stainless Steel

Alcohol: 14.0%

Release Date: 04.09.2014