



2014 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 3.0 lbs per vine (3.2 tons/acre).

Vinous: 93 points – Antonio Galloni

tasting notes: The 2014 Inox is loaded with crisp and vibrant nuances of hard lemon candy, green apple skin and rock salt. Tropical fruit elements of pineapple rind, kiwi, honeydew melon and lime weave alongside denser components of oyster liquor, citrus oil and macadamias. Focused and vivacious on the palate, with a salivating component that adds significant weight and structure.

AVA: Sta. Rita Hills
Varietal: 100% Chardonnay
Cases Produced: 354
Clone: 76
Elevage: Stainless Steel
Alcohol: 13.0%
Release Date: 04.08.2015