



2015 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 extremely sandy soils. 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 1.3 lbs per vine (1.2 tons/acre).

Wine Enthusiast: 93 points

Robert Parker: 91 points

Antonio Galloni: 90 points

***tasting notes:** Pristine and intoxicating nuances of fresh pineapple, lemongrass and pink grapefruit come forward initially. On the palate, denser components of rock salt, citrus oil and dried straw surface alongside delicate floral notes of wisteria, jasmine and blueberry blossom. Texturally the wine is luxurious and plush, yet it still maintains excellent mid-palate weight as well as structure that supports a graceful and complete finish.*

AVA: Sta. Rita Hills
Varietal: 100% Chardonnay
Cases Produced: 350
Clone: 76
Elevage: Stainless Steel
Alcohol: 14.0%
Release Date: April, 2016