



2016 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 1.5 lbs per vine (1.3 tons/acre).

Antonio Galloni: 91 points

Jeb Dunnuck: 90 points

***tasting notes:** Pale gold in color, with vivid and pure aromatics of honeydew melon, lime zest and lemongrass jumping from the glass. On the palate, hints of rock salt, citrus blossom, honey and white peach mingle with delicate floral notes of jasmine and gardenia. Texturally the wine is luxurious and plush, with an intriguing waxy component that lends weight to a generous streak of vibrant acidity supporting the wine's elegant and satiating finish.*

AVA: Sta. Rita Hills

Varietal: 100% Chardonnay

Cases Produced: 292

Clone: 76

Elevage: Stainless Steel

Alcohol: 13.5%

Release Date: April, 2017