



2012 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 3.8 lbs per vine (4.0 tons/acre).

Wine Enthusiast: 90 points

Antonio Galloni: 91 points

Josh Raynolds IWC: 91 points

tasting notes: Intoxicating aromatics of honeydew melon, elderberry liqueur, muddled cucumber and pea tendrils come through initially. Dominant oceanic components become more evident as the wine opens drifting towards oyster shell, uni, tide pool and salt water taffy. Floral tones of jasmine, freesia and violet also weave through. On the palate the wine is round and fleshy, with a mesmerizing and complex core leading to a silky and bright finish.

AVA: Sta. Rita Hills

Varietal: 100% Chardonnay

Cases Produced: 535

Clone: 76

Elevage: Stainless Steel

Alcohol: 14.0%

Release Date: 04.19.2013