



2017 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.

Antonio Galloni: 93 points
Wine Enthusiast: 93 points

***tasting notes:** Pale straw in color, this wine radiates with exotic and vibrant aromatics of stone fruits, cherimoya, fresh coconut and lemon verbena. With time, crisp notes of sea spray, kiwi and honeydew melon emerge along with inviting floral components of gardenia flower, lime blossom and honeysuckle. On the palate, the wine is concentrated and pure, with an intriguing oily texture that adds allure to the wine's energetic and captivating finish.*

AVA: Sta. Rita Hills
Varietal: 100% Chardonnay
Cases Produced: 440
Clone: 76
Elevage: Stainless Steel
Alcohol: 12.3%
Release Date: April, 2018