

2019 ESTATE CHARDONNAY

Clone 76 Inox

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 wine originates from the first twenty-nine rows of Block A, a windy, cold and inhospitable 1.8-acre section on the west side of our estate planted to Clone 76 on well-drained, sandy soil. We love the marriage of Clone 76 and the extreme location of Block A; the chardonnay there always reaches proper acidity ripeness at lower sugars, an attribute we find ideal for our interpretation of stainless steel chardonnay. Upon immediate pressing, the juice is transferred into two small stainless steel tanks for a long, cold fermentation at an average temperature of 45°F to capture and enhance the fruit’s delicate nuances. The wine then remained on its lees in a cold environment without any oak contact or malolactic fermentation for five months before being bottled in March. Yields were 1.8 lbs/vine (1.6 tons/acre).

Tasting Notes: Vibrant green-gold in color, gorgeous aromatics of lychee, pear skin, raw plantain and kiwi explode up front. In the background, pretty floral nuances of honeysuckle, wisteria and Meyer lemon blossom are also apparent. Bright and lively on the palate, salty tannins and a streak of zippy acidity anchors the wine’s generous and vivacious finish.

Alcohol: 12.5%

Glucose + fructose: 0.2 g/L

pH: 3.32

TA: 8.5 g/L

Total SO₂: 22 ppm

Free SO₂: 8 ppm

VA: 0.41 g/L

Malic acid: 2.6 g/L

AVA:	Sta. Rita Hills
Varietal:	100% Chardonnay
Cases Produced:	336
Soil type:	Sandy loam
Clones:	76
Fermentation:	Whole cluster pressed, native yeast
Élevage:	Aged in stainless steel
Bottling date:	March 18, 2020
Release date:	Spring 2020
Release price:	\$40