

melville

2021 Estate Chardonnay - Clone 76 Inox

Description

'Grade A, sliced and served with minimal handling,' we bring you our 2021 Inox, a purist's chardonnay. Hailing from Block A's extreme location on the west side of our estate, Clone 76 is planted to 1.8 acres upon well-drained, sandy soil, receiving a direct hit from the cold, Pacific Ocean wind. These facets create an inhospitable environment, but when combined with our farming attention, deliver fruit that ripens at lower sugar levels and is ideal for a stainless-steel fermentation. Hand-harvested at night, Clone 76 was whole-cluster pressed, then immediately transferred into two small stainless-steel tanks for a long, cold 45-degree fermentation, capturing and enhancing the fruit's delicate nuances and aromatics. For five months, this wine remained on its lees in a chilled environment, without malolactic fermentation, delivering us a crisp Chardonnay in its purest form.

Highlights

Varietal: 100% Chardonnay
Cases Produced: 336
Soil Type: Sandy loam
Vine age: 25 years old
Clone: 76
Fermentation: Whole cluster pressed, native yeast
Élevage: Aged in stainless steel
Bottling date: February 11, 2022
Release date + price: April 2022, \$46

Scores

Not yet rated

Tasting Notes

A pale straw color is contrasted with a striking and bold bouquet of exotic ripe stone fruit, green papaya, lime zest and jasmine. At first sip, electric notes of luscious golden kiwi burst in your mouth, chased by the acidic tartness of green apple and lime pith. The racy acidity is held in careful balance with round notes of grilled pineapple and summer apricots. This "purist's chardonnay" is complex on the palate but offers the freshest of finishes, reminiscent of black rock beach stones sprayed by ocean mist.

Technical Details

Alcohol: 13.7%
pH: 3.29
Total SO₂: 72 ppm
VA: 0.65 g/L
Glucose + fructose: 0.2 g/L
TA: 8.7
Free SO₂: 14 mg/L