

# melville

## 2021 Estate Chardonnay - Sta. Rita Hills

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### Description

This wine is 100% from our Sta. Rita Hills estate and is a combination of clones 4, 76, and 95, along with Mount Eden, Hanzell, Hudson, Wente and Melville selections. Our chardonnay vines were planted in 1997, predominantly on the west side of our estate where we have varying degrees of sand. Because the west side receives the brunt of brutally cold ocean-winds and grows in our nutrient deficient, well-drained soils, we feel our chardonnay always captures the vibrancy, minerality, and concentrated flavors that are hallmarks of our appellation. Our densely planted vineyard is harvested by hand then gently whole-cluster pressed, cold settled overnight and transferred by gravity to barrel for fermentation in neutral French oak barrels (15+ years old), with zero malolactic and sur lie aging without any lees disturbance. Yields were 3.1 lbs/vine (2.8 tons/acre).

### Highlights

**Varietal:** 100% Chardonnay  
**Cases Produced:** 1,680  
**Soil Type:** Sandy loam  
**Vine age:** 25 years old  
**Clones:** 4, 76, 95, Mount Eden, Hanzell, Hudson, Wente and Melville  
**Fermentation:** Whole cluster pressed, neutral barrel fermented.  
**Élevage:** Aged in neutral barrel on lees with no SO<sub>2</sub>, no malolactic fermentation.  
**Bottling date:** June 3, 2022  
**Release date + price:** June 2022, \$40

### Tasting Notes

On the nose you instantly get a gust of ocean breeze as if standing in front of a wave crashing on the shore. The scent of shallow ocean gives way to crushed chalk followed by lime, underripe pineapple and honeysuckle. The palate electrifies with citrus notes of kumquats and lime. The signature Sta. Rita Hills sunshine takes stage in the glass in the form of vibrant pineapple and golden kiwi. The 2021 Estate Chardonnay's freshness begs for food but does great with just good conversation.

### Scores

Not yet rated.

Previous vintages:  
2020: 93 points  
2019: 94 points

### Technical Details

**Alcohol:** 13.7%  
**pH:** 3.29  
**Total SO<sub>2</sub>:** 33 ppm  
**VA:** 0.48 g/L  
**Glucose + fructose:** 0.0 g/L  
**TA:** 8.1 g/L  
**Free SO<sub>2</sub>:** 13 ppm