

melville

2019 Estate Chardonnay - Blanc de Blancs

Description

Like our Blanc de Noir bottling, we have chosen to make our Blanc de Blancs in the traditional method with no dosage (added sugar). Because of the long growing season in the Sta. Rita Hills appellation, we are able to grow fruit with both tremendously complex flavors and ripe acidity, giving us plenty of depth and weight naturally without the addition of sugar. Those of you most familiar with our style know we always elect to avoid any form of manipulation in the interest of preserving purity.

Highlights

Varietal: 100% Chardonnay
Cases Produced: 400
Soil Type: Sandy loam
Vine age: 24 years old
Clones: 4, 76, 95, Mount Eden, Hanzell, Hudson, Wente and Melville
Élevage: Traditional method
Bottling date: August 21, 2020
Release date + price: August 2021, \$56

Tasting Notes

Zesty and fresh, this wine is an incredible expression of the Sta. Rita Hills at its best. 100% Chardonnay from our cold climate estate, the 2019 Blanc de Blancs offers tart aromatics of green apple, red grapefruit, and lime zest. Delicate, ephemeral floral notes of daffodil and freshly baked, flaky croissant lead to a refreshingly bright, dry, zesty palate. Taking a sip of this wine is like surfing a wave into the shore: fresh ozone in your face, ocean spray blinding your eyes, and a gravitational rush of elemental energy grounding you.

Scores

Not yet rated

Technical Details

Alcohol: 12.4%
pH: 3.72
Total SO2: 25 ppm
VA: 0.33 g/L
Glucose + fructose: 0.5 g/L
TA: 6.0 g/L
Free SO2: 12 pp