

melville

2022 Estate Chardonnay - Clone 76 Inox

Description

The 2022 vintage of our stainless-steel fermented Inox Chardonnay was hand-crafted from Clone 76, hailing from Block A's extreme and inhospitable environment on the west side of our estate. Planted in well-drained, sandy soil, these vines receive a direct hit from the cold Pacific Ocean wind. With our farming attention providing care and balance, these low-yielding vines deliver a tiny amount of super-concentrated, high-quality fruit that ripens at lower sugar levels, ideal for a stainless-steel fermentation. Hand-harvested at night, this fruit was whole-cluster pressed, and then immediately transferred to 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, the wine remained on its lees in a chilled environment, without malolactic fermentation, delivering a crisp and fresh chardonnay in its purest form.

Highlights

Varietal: 100% Chardonnay
Cases Produced: 372
Soil Type: Sandy loam
Vine age: 25 years old
Clone: 76
Fermentation: Whole cluster pressed, native yeast
Élevage: Aged in stainless steel
Bottling date: March 24, 2023
Release date + price: April 2023, \$50

Tasting Notes

Dynamic and snappy scents of stone fruit, Himalayan sea salt and ylang-ylang fill the nose. Intense and refreshing acidity on the palate is supported by notes of grilled apricot, fresh Meyer lemon, juicy white strawberry and lime zest. Each sip crescendos with a lengthy and satisfying finish. Enjoy this wine with a poke bowl, fish tacos with mango salsa, or uni pasta.

Scores

Not yet rated.

Technical Details

Alcohol: 12.2%
pH: 3.36
Total SO₂: 98 ppm
VA: 0.23 g/L
Glucose + fructose: 0.0 g/L
TA: 6.2 g/L
Free SO₂: 21 mg/L