

2022 Estate Chardonnay - Sta. Rita Hills

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.

Highlights

Varietal: 100% Chardonnay Cases Produced: 1,700 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

SO2, no malolactic fermentation.

Bottling date: May 2, 2023

Release date + price: May 2023, \$44

Scores

2022 vintage not yet rated. Previous vintages:

2021: 96 points 2020: 93 points 2019: 94 points Tasting Notes

Melville chardonnay continues to blue

Melville chardonnay continues to blur the line between what a "California Chardonnay" is or is not. Aromatics of clementines and underripe pineapple are followed by a kiss of Pacific Ocean breeze. A harmonious tug-of-war between texture and tension creates a wonderfully balanced wine with mouthwatering notes of pineapple core, Japanese pear, and orange blossoms. The laser-focused acidity and touch of ocean minerals really bring this wine together, creating a long and refreshing finish. Overall, this is an elegant and nuanced chardonnay that showcases the purity of the fruit, restraint, and the unique terroir of Sta. Rita Hills AVA. Enjoy with grilled shrimp or fish and chips!

Technical Details

Alcohol: 13.1%

pH: 3.29

Total S02: 33 ppm

VA: 0.48 g/L

Glucose + fructose: 0.0 g/L

TA: 8.1 g/L **Free SO2**: 13 ppm