melville

2023 Estate Chardonnay - Sta. Rita Hills

Description

This wine is 100% from our Sta. Rita Hills estate and is a combination of clones 4, 76, 95 and 96, along with Mount Eden, Hanzell, Hudson, Wente and a special Melville selection. Our chardonnay vines were planted in 1997, predominantly on the west side of our estate where we have varying degrees of sand. The west side receives the brunt of brutally cold Pacific ocean-winds and grows in nutrient deficient, well-drained soils, resulting in chardonnay that 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: 2,380
Soil Type: Sandy loam
Vine age: 26 years old
Clones: 4, 76, 95, 96 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: April 2024
Release date + price: May 2024, $44

Tasting Notes

Our chardonnay continues to bring to light that a cold climate with sandy soil delivers another dimension that seems to be lost on the "typical" California chardonnay. The 2023 is austere and full of tension, energy, and depth of fruit. Aromas of citrus blossoms, minerals, oyster brine, salty ocean air, dried honey, and grilled pineapple make way to a palate that is bright, fresh, and electric with concentration that lingers.

This wine pairs beautifully alongside grilled swordfish tacos with fresh pineapple salsa and a drizzle of lime crema.

Scores

2023 94 points
2022: 94 points
2021: 96 points
2020: 93 points

Technical Details

Alcohol: 13.0%
pH: 3.27
VA: 0.48 g/L
Glucose + fructose: 0.0 g/L
TA: 7.7 g/L
Free SO2: 21 ppm