

# melville

## 2023 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, 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 SO<sub>2</sub>, 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 vintage not yet rated. Previous vintages:

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 SO<sub>2</sub>:** 21 ppm