

melville

2020 Estate Chardonnay - Deep Cuts

Description

Introducing the inaugural bottling of our “Deep Cuts” chardonnay. Composed of 100% estate fruit from the 2020 vintage, this wine represents a new perspective of Melville chardonnay. Aged on the lees in 100% new Schneckleitner Austrian oak for a full two years to allow for a more complete and harmonious integration, the introduction of new oak amplifies the vibrancy, tension and texture synonymous with Sta. Rita Hills chardonnays without compromising the delicate balance of concentrated fruit flavors and ripe acidity.

Highlights

Varietal: 100% Chardonnay
Cases Produced: 55
Vine age: 26 years old
Fermentation: Whole cluster pressed, native yeast
Élevage: Aged sur lie for two years in 100% new Schneckleitner Austrian oak
Bottling date: June 2, 2022
Release date + price: February 2024, \$95

Tasting Notes

A beautiful straw color draws you in to aromas of cured lemon peel, sea salt, and flint, followed by notes of lemon thyme, white flowers and Japanese yuzu. Aged in 100% new Schneckleitner Austrian oak for two years, this chardonnay offers a palate with surprising energy. The bright acid is mouthwatering and eye-popping, and in combination with the subtle oak tannin, creates a perfect blend of elegance and power. Sip with whipped smoked trout on a crunchy salted cracker.

Scores

Not submitted for ratings

Technical Details

Alcohol: 13.3%
pH: 3.58
VA: 0.67 g/L
Glucose + fructose: 0.0 g/L
TA: 7.2 g/L