

melville

2024 Estate Chardonnay – Clone 76 Inox

Description

The 2023 vintage of our stainless-steel fermented Inox Chardonnay was handcrafted 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. It is essential to farm this area with a deep respect and understanding, as the low-yielding vines deliver a tiny amount of super-concentrated, high-quality fruit that naturally ripens at lower sugar levels, ideal for this "naked" style (no oak and no oxygen). Hand-harvested at night, this fruit was whole-cluster pressed and then immediately transferred to a stainless-steel tank for a long, cold 45-degree fermentation, capturing and enhancing the fruit's delicate, nuanced 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: 328
Soil Type: Sandy loam
Vine age: 26 years old
Clone: 76
Fermentation: Whole cluster pressed, native yeast
Élevage: Aged in stainless steel
Bottling date: March 4th, 2025
Release date + price: April, 2025; \$50

Tasting Notes

Reminiscent of the cold, crisp ocean waters of Big Sur, Inox unfolds with delicate aromatics of salty oyster brine and white flowers, enhanced with minerals and crushed chalk. Intense and refreshing acidity on the palate is supported by notes of Meyer lemon, juicy white strawberry and lime zest. Each sip crescendos with a lengthy and satisfying finish. Enjoy with raw oysters, Thai mango salad, or Santa Barbara uni with a touch of sea salt.

Accolades

Points are pending for the 2024 vintage

Technical Details

Alcohol: 13.6%
pH: 3.21
VA: 0.31 g/L
Glucose + fructose: 0.0 g/L
TA: 8.0 g/L
Free SO₂: 20 ppm