



ESTATE GROWN

2019 CHARDONNAY

Deep beneath the earth, the decades-long story of this Chardonnay takes shape. Roots stretch far and wide, buffering against drought, rain, and occasional cold. In this hot and dry valley, the knotted trunks and twisted arms faithfully deliver exceptional consistency and quality fruit vintage after vintage.

2019 was up until September, near picture perfect. Warm days, but not too warm, cool nights, but not too cool, set the ripening process on a trajectory of ideal balance. With September came cool weather and some rainfall, but with careful attention to sorting and managing harvest dates, we feel our hard work paid off with wines of ideal balance and intense fruit character. In particular, the lively acidities have produced wines which are bright and fresh.

TASTING NOTES

Nashi pear, cantaloupe, jasmine flowers and lemon zest. Bright acidity well balanced with weight and texture on the palate.

HARVEST DATE

September 5 to October 1, 2019

BLEND

100% Chardonnay

FERMENTATION

100% wild fermented in 25% foudre, 15% puncheons and 60% oak barriques

AGING

9 months on lees in French oak

CELLARING

Enjoy now or cellar through 2024

ALCOHOL

13.0% TA 6.7 g/l

RESIDUAL SUGAR

0.5 g/l PH 3.4