



2018

Estate Chardonnay

ARROYO GRANDE VALLEY

Alcohol: 13.8%

Residual Sugar: 0.87

Total Acidity: 7.6

pH: 3.28

Brix at harvest: 22.5

Aging:

11 months in 25% new French oak barrels, 3 months in tank

Vinification:

barrel fermented with native yeast

Soil Type:

various: most notably calcareous clays and shaly loam

92 points | Vinous

Deep glistening ruby-red. Vibrant, sharply focused aromas of cherry, potpourri and Asian spices are lifted by a smoky mineral flourish. Broad and concentrated on the palate, offering raspberry, bitter cherry and spicecake flavors that show impressive energy and focus. Rich yet lively in character, finishing with strong, spicy drive and fine-grained tannins that come in late. 26% new French oak.

92 points | Wine Enthusiast

Subtle hints of macadamia nut, baked lemon meringue, butter and sea salt are presented in a mellow, subtle manner on the nose of this bottling, which would make a pleasant apéritif for any gathering. There's a taut frame to the sip, where lemon peel and lychee meet with a kiss of oak and a pinch of nutmeg.