

*Estate Grown*



**2019**

## **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**

Translucent yellow. Fresh pear, white peach and jasmine on the perfumed nose. Fleshy and energetic in style, offering juicy orchard and pit fruit and vanilla flavors that show fine definition and a bracing suggestion of bitter lemon pith. Displays fine clarity and floral lift on the finish, which hangs on with strong, gently spicy tenacity. 25% new French oak.

### **92 points | Wine Enthusiast**

Toasty aromas of seared marshmallow, cream puffs and meringue meet with baked cashew and hazelnut on the rich nose of this bottling. There are blasts of cream and buttery croissant on the palate, but fine acidity slices through this classic expression.