



Estate Chardonnay

ARROYO GRANDE VALLEY

Alcohol: 13.8%

Residual Sugar: 1.2

Total Acidity: 7.7

pH: 3.27

Brix at harvest: 22.8

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

Aromas:

lemon meringue, flint, golden pear, pistachio, wet grass

Flavor Profile:

orange zest, grioche, apricot, river rocks

Finish:

rolling softness

Previous scores: 91 points / Vinous - 91 points / Wine Enthusiast - 90 points / Jeb Dunnick