



2020

Estate Chardonnay

ARROYO GRANDE VALLEY

Alcohol: 13.7%

Residual Sugar: 0.79

Total Acidity: 6.2

pH: 3.25

Brix at harvest: 23

Aging:

 $11\ \mathrm{Months}$ in 25% new French oak barrels, then 3

months in tank

Vinification:

barrel fermented with native yeast

Soil Type:

various: most notably calcareous clays and shaly loam

92 points | Vinous

Bright straw-yellow. Lively, mineral-tinged citrus and orchard fruits on the nose; jasmine and vanilla flourishes add complexity. Bright and nervy on the palate, offering spice-laced pear. Meyer lemon and peach flavors and a hint of candied ginger. Turns deeper on the persistent finish, which repeats the mineral and pear notes and leaves a floral note behind.

93 points | Wine Enthusiast

Lemon pith and apricot jam aromas are cut by a clean line of chalky alkalinity on the nose of this appellation blend. Snappy citrus flavors of lime and grapefruit show on the palate alongside ripe pear and peach, but the saltiness attracts the most attention.