



2020

Estate Chardonnay

SAN LUIS OBISPO COAST

Alcohol: 13.7%

Residual Sugar: 0.79

Total Acidity: 6.2

pH: 3.25

Brix at harvest: 23

Aging:

11 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

Aromas:

Asian pear, peach nectar, lemon rind,
citrus blossom

Flavor Profile:

Golden delicious apple, crushed rocks, pear,
flint, caramel

Finish:

refreshingly complex

Previous scores: 92 points / Vinous - 92 points / Wine Enthusiast - 91 points / Jeb Dunnuck