



2021
Estate Chardonnay

SAN LUIS OBISPO COAST

Alcohol: 13.5%

Residual Sugar: 1.09

Total Acidity: 7.4

pH: 3.37

Brix at harvest: 23.4

Aging:

11 months in 20% 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 curd, plum blossom, almond paste

Flavor Profile:

Meyer lemon, graham, pineapple, Marcona almond

Finish:

complex and long

Previous scores: 92 points / Vinous - 93 points / Wine Enthusiast - 91 points / Jeb Dunnock