



Chardonnay 2019
Spanish Springs Vineyard • San Luis Obispo Coast



Grape variety: 100% Chardonnay
Clones: Swan, 809, 17, 96
Vineyard: Spanish Springs
Appellation: San Luis Obispo Coast AVA
Location: Price Canyon, 1.5 miles east of Pismo Beach
Soils: Marine shale, limestone, sandstone, fossilized shells
Climate: Coolest climate in California, coastal fog
Growing degree days: 2,018
Harvest dates: 9/12/2019, 9/14/2019, 9/17/2019, 9/18/2019
Bottling date: June 3, 2020
Alcohol: 13.6%
Production: 700 cases
Bottle size: 750ml, 12pk
Winemaker: Marbue Marke
Vintner: Rachel Martin

Certifications:

National Women's Business Enterprise, Certified by WBENC
Sustainability in Practice, Certified by SIP
Vegan, Certified by BevVeg

Winemaking Notes:

Vinification: Cold barrel fermentation
Barrels Type: 228-L Burgundy/French oak barrels and 500-L French Oak Puncheons
Barrel Forest: Allier, Vosges, Tronçais, COF
Barrel Toasts: M, M+
Cooperages: Francois Freres, Cadus, Billon, Taransaud
Primary Fermentation: 100% inoculated with *saccharomyces cerevisiae*
Secondary Fermentation: 0%
Aging: 9 months in 228L - Burgundy French oak barrels and 500-L French Oak Puncheons

Vintage Summary:

The 2019 growing season was marked by mostly ideal conditions. Starting with a cold winter and continuing with moderate temperatures through bloom and set in both Chardonnay and Pinot Noir resulted in above average yield and good uniformity. Moderate temperatures persisted through to ripening season. The ripening weather was excellent mostly due to the minimal heat events. The harvest was on the later side, a few weeks behind "normal" but the resulting grapes had fantastic acidity and fully developed flavors. Berry sizes were slightly smaller than average with average cluster sizes resulting in a slightly lower than average yield in Chardonnay

Tasting Notes

A bright nose of gardenias, jasmine, peach, lime, quince, green mango, and lemongrass. A fresh lime attack leads to a juicy mouth of apricot, nectarine, grapefruit, kiwi and tangerine. A long refreshing meyer lemon aftertaste lingers.