

# Chardonnay 2021 Spanish Springs Vineyard • San Luis Obispo Coast



**Grape variety**: 100% Chardonnay

Clones: 809, 17, 96

Vineyard: Spanish Springs

**Appellation**: San Luis Obispo Coast AVA

**Location**: Price Canyon, 1.5 miles east of the Pismo Beach **Soils**: Marine shale, limestone, sandstone, fossilized shells

Climate: Coolest climate in California, coastal fog

Growing degree days: 2,018

Harvest dates: 9/2, 9/11, 9/16, 9/18/2021

Bottling date: May 10, 2022

**Alcohol:** 13.6%

**Production**: 537 cases

Bottle size:750ml, 12pk (489 cases) and 1.5L (48 cases)

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 Frerres, 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:

San Luis Obispo's vintners reported a "dream vintage," characterized by a cool growing season and only one heat spike in mid-June. The lack of heat events and moderate, cool weather in September and October made the window of opportunity much longer for picking at optimal grape maturity. Due to the cool growing season, 2021 was one of the latest harvests in recent memory. Yields were average to above average in size. Long hang time on the vines resulted in concentrated flavors and above average acidity and quality is outstanding.

### **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.

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