



OCEANO ZERO CHARDONNAY 2023



Grape variety: 100% Chardonnay

Clones: 809, 17

Vintage: 2023

Vineyard: Spanish Springs

Appellation: San Luis Obispo Coast

Location: Price Canyon, 1.5 miles east of Pismo Beach

Soils: Marine shale, limestone, sandstone, fossilized shells

Climate: Coolest climate in California, coastal fog

Harvest dates: 10/2 and 10/3/2023

Bottling date: 3/14/2024

Alcohol: 0.29%

Production: 200 cases

Bottle size: 750ml, 12pk

Farming practice: SIP (Sustainability in Practice) Certified

Winemaking Notes:

Vinification: Cold barrel fermentation

Barrels Type: 228-L French oak barrels

Barrel program: M, M+, 1 - 3 x filled

Malolactic Fermentation: 50% complete

Maturation: 6 months aging in French oak barrels on lees with weekly stirring

Dealcoholization and Additions:

Method: Spinning Cone Column, vacuum distillation.

Serving size: 5oz

Calories: 6

Total sugar: 1g

Ingredients: Dealcoholized Chardonnay Wine, Invert Cane Sugar, Yeast Protein. Contains Sulfités.

Vintage Summary:

Harvest began more than a month later than the previous year. The growing season brought 150% of the region's average rainfall, followed by a cool spring that delayed and extended bud break until early April. While the impacts of the rain were mostly positive, the moisture resulted in high mildew pressure. Due to large canopies, vineyard teams dedicated extra time to leafing and removing side shoots from the plants.

Tasting Notes:

The 2023 Ocean Zero Chardonnay presents a vibrant blend of ripe Meyer lemon, tangerine zest, and jasmine on the nose, leading to a refreshing palate of young pineapple, honeydew melon, spearmint, and a hint of Granny Smith apple. Its dry, balanced profile is complemented by a supple texture and a persistent, refreshing finish.

Pairing Suggestions:

This Chardonnay is an excellent match for seafood such as crudo, sashimi, and raw oysters, as well as spring vegetables and delicate fish dishes like sole and snapper. It also pairs beautifully with grilled shrimp, fish tacos, and light meats in capers and butter sauce, enhancing each dish with its crisp, refreshing character.