

JOYCE VINEYARDS

PLACE

The Santa Lucia Highlands lies on a southeast facing mountain range consisting of sand and gravelly loam soils. Dramatic maritime influences coupled with long hang time provide ideal conditions for Chardonnay.

VINIFICATION

These Chardonnay grapes were hand harvested in the cool early morning hours, and then gently whole cluster pressed and transferred to a mix of stainless steel barrels (15%) new French oak (15%), and neutral French oak (70%). The Chardonnay juice was then inoculated and through a slow, cold fermentation, which lasted between 28-36 days. Once primary fermentation was complete, the wine went through 100% malo-lactic fermentation before a small sulfur addition was made and the wine was left to age 'Sur Lie' for 10 months.

TASTE

In the glass the 2014 Joyce River Road Chardonnay displays white pineapple, mandarin, orange and lemon curd. The mid palate is rich in texture but gains focus through the finish with bright acidity and a hint of racy minerality.

Appellation

SANTA LUCIA HIGHLANDS AVA

Vineyard

HISTORIC RIVER ROAD GRAPEFIELD

Climate

COOL, REGION 1+

Clones

DIJON 76/96, WENTE, 809

Ph

3.35

Acidity

6.5 G/L

Alcohol

14.52%

Cooperage

10 MONTHS STAINLESS STEEL (15%) NEW

FRENCH OAK(15%) NEUTRAL FRENCH OAK (70%)

2014

Chardonnay

River Road ~
Santa Lucia Highlands

