

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.. The grapes were then gently whole cluster pressed and transferred to small stainless steel vessels where they were chilled to 38F and allowed to settle out. The Chardonnay juice was then inoculated with specific yeasts designed to ferment at very cold temperatures. The wine took almost a month to finish fermenting before a so2 addition is made. Once this occurred, the wine was left to age "sur lie" for 6 months before gently being filtered and bottled.

TASTE

In the glass, the 2014 Joyce Stēlē Chardonnay displays tropical fruit, citrus zest, and white flowers. The palate has a rich texture while the finish is dry with bright acidity and mineral characteristics.

Appellation

SANTA LUCIA HIGHLANDS

Vineyard

HISTORIC RIVER ROAD VINEYARD

Climate

COOL, REGION 1+

Clones

DIJON 76/96, WENTE 809,

Ph

3.33

Acidity

6.8 G/L

Alcohol

13.5%

Cooperage

6 MONTHS SUR LIE IN SMALL STAINLESS

STEEL VESSELS

2014

Chardonnay

Stēlē ~ Santa Lucia
Highlands

