



2017
CHARDONNAY
ESCOLLE VINEYARD
SANTA LUCIA HIGHLANDS

PLACE

Planted in 2008 the Escolle Vineyard lies in the northern portion of the Santa Lucia Highlands. Strong marine influences, well drained chular gravelly loam soils and impeccable farming practices deliver chardonnay fruit that showcases both power and finesse.

VINIFICATION

These chardonnay grapes were harvested in the cool morning hours at brix that ranged from 21 to 22.5. The grapes were gently whole cluster pressed and transferred to small stainless steel vessels where they were allowed to settle out at cold temperatures overnight. The juice was then transferred to neutral French oak barrels where the wine was fermented at cool temperatures over a period of 20-30 days. Once the wine was finished with primary fermentation a small sulfur addition was made. The native ML culture in the neutral French oak barrels carried 75% of the barrels through malo-lactic fermentation. The wine was allowed to rest on the lees for 11 months before being gently cold stabilized and filtered prior to bottling.

TASTE

The 2017 Escolle Vineyard Chardonnay displays aromas of ripe Meyer lemon, honeycomb and golden apples. The palate is rich in concentration and fleshiness but shows purity and focus with a hint of minerality.

APPELLATION

Santa Lucia Highlands

VINEYARD

Escolle Vineyard- Santa Lucia Highlands

CLIMATE

Cool, Region 1+

ACIDITY

7.1 G/L

PH

3.31

ALCOHOL

13.4

