



### THE FACTS

**Varietal Composition:**

100% Chardonnay

**Appellation:** Paso Robles

**Finished Alcohol:** 14.0%

**Residual Sugar(G/F):** 0.10 g/100ml

**Total Acid:** 0.66 g/100ml

**pH:** 3.70

**Bottling Date:** March 15, 2022

**Release Date:** April 1, 2022

**Total Production:** 784 Cases

### THE VINEYARD

2021 was an excellent grape growing year with no frost damage, good set and bloom, and an average crop size. The grapes are all from the Paso Robles AVA and grown east of Creston Road in the “El Pomar” District. The vines are grown on a slight incline and see strong afternoon winds that aid in the big diurnal temperature swings of the summer. The soils are a mix of clay-loam and rocky sections. The vines are root-deficit irrigated, meaning water is only added when the vines absolutely call for it. The vines are fifteen years old and produce mature consistent flavors each year. The fruit was harvested when its sugar content was 24.5 degrees BRIX and transported immediately to the winery for whole berry pressing.

### THE WINEMAKING

This “Un-Oaked” Chardonnay, features crisp taste with the spotlight being on the aromatic fruitiness. The grapes were harvested overnight and delivered to the winery at first light. The grapes were whole berry bladder pressed, followed by 2 days of cold settling at 38 degrees. Fermentation followed, slow and steady, ensuring that the fruity bouquets would be captured in the wine. The finished wine aged in stainless steel for 6 months at 50 degrees. We tasted and evaluated the wine monthly to grade its progress, and with each passing month the flavors of this wine became more complex and unique. In total 784 cases were made.

### THE TASTE

This newly released outstanding wine offers a full range of intricate flavors, showing off finesse and depth in the mouth. The grapes come from a cool climate vineyard east of Paso Robles, giving the wine a clean silky taste. Aromas pop forward with apple, Meyer lemon, almonds, and tangerine while satisfying acidity runs the middle. The finish is held together with a touch of butterscotch candy, yet the primary feature of this wine is certainly the ripe fruit flavors. Notes of sliced white peach and a drizzle of honey shine in this classic Chardonnay wine. The palate is texturally firm yet opulent with weight. It’s ready to be enjoyed now, but assuredly has age-ability, peaking out in the year 2025.

- Paul W. Frankel (Winemaker)