



THE FACTS

Varietal Composition:

100% Chardonnay

Appellation: Central Coast

Finished Alcohol: 13.5%

Residual Sugar(G/F): 0.25 g/100ml

Total Acid: .69 g/100ml

pH: 3.64

Bottling Date: April 1, 2017

Release Date: May 1, 2017

Total Production: 224 Cases

THE VINEYARD

Our 2016 Chardonnay is a lovely fruit driven wine that showcases the amazing climate of Paso Robles. It's quite ripe tasting without forfeiting acid or poise on the finish. Grown on the eastern reaches of Paso Robles, the vineyard called, "The Lord's Piece," is prone to early season frost and therefore ripens even and slowly. This vineyard was established in the mid 1990's and has a proven track record for terrific fruit and steady yields. 2016 was a difficult year for Paso growers, strong winds limited flowering and crop size to about half of normal. The crop came in early as we harvested in late August.

THE WINEMAKING

The vineyard was picked at night, delivering the grapes to the winery in the early morning hours. From there the clusters were whole berry pressed and one hundred percent tank fermented and aged. No oak barrels were used in the aging of this wine. This was done to showcase the true nature of the fruit. The chilled tanks kept the fermentation at forty-five degrees to ensure a long and steady fermentation. The wine was not inoculated for Malo-Lactic bacteria. The result is a wine with firm juiciness and dynamic aromas. The wine was bottled after 6 months of stainless tank age. Bottling the wine early captures the young, fresh, and vibrant taste.

THE TASTE

This Chardonnay is a real palette-pleaser; smooth and steady with crisp acid and a fruity, mouth-watering finish. While this wine allows plenty of room for ripeness, it opens in a light, sublime sense of green apple and lime zest. It contains a nice tension of acidity on the balanced palate. A slight hint of ginger and lemongrass tease in the background. What is great about this wine is the combination of harmonious taste and an opulent mouth feel. Drink it now through 2019.

- Paul Frankel (Winemaker)