2018 Chardonnay

Appellation: Central Coast

Sub AVA: 70% Paso Robles Highlands, 30% Edna Valley

Varietal: Chardonnay

Vintage: 2018  pH: 3.25  TA: 6.2 g/L  ALC: 14.0%

Winemaker Notes: Grapes were tank fermented and left sur leis until the point we could take 25% of the blend down to oak. Both tank and oak portions were left sur leis with biweekly stirring to enhance richness and mouthfeel.

Tasting Note: Light bright gold. Pear and nectarine aromas show good clarity and pick up smoky lees and toasted grain nuances with aeration. Ripe tropical flavors of mango and pineapple with a firm seam of acidity wrap around the tongue suspending flavors well into the finish. There is a pronounced lushness to the wine that adds both weight and complexity.