



2017 CENTRAL COAST CHARDONNAY



EDNA VALLEY
VINEYARD.

Finished Wine

VARIETAL CONTENT

Chardonnay

VARIETAL ORIGIN

Central Coast

ALCOHOL LEVEL

13.7%

TITRATABLE ACIDITY

0.53g/100mL

RESIDUAL SUGAR

0.47g/100mL

pH

3.68

Nestled halfway between San Francisco and Los Angeles, Edna Valley Vineyard is the jewel of California's Central Coast. Just five miles from the Pacific Ocean, the Edna Valley AVA sees refreshing breezes and warm sunshine daily. We select grapes from this unique region and throughout the Central Coast AVA to create well-integrated, flavorful wines. Visit our iconic tasting room in the Edna Valley region for a taste of our balanced, food-friendly wines.

THE TASTE:

Our Edna Valley Vineyard Chardonnay opens with delicate aromas of crisp green apple, lemon zest and cream. On the refreshing palate, layers of white peach, ripe pineapple, melon and hints of apricot effortlessly blend with notes of baked apple and subtle hints of creamy toasted oak. A bright acidity and supple, generous mouthfeel create a beautifully balanced expression of Chardonnay from the Central Coast.

NOTES FROM THE WINEMAKER:

Our Chardonnay is a tale of three great Central Coast regions: Monterey County, San Luis Obispo County and Santa Barbara County. We began in Monterey County for the bright flavors of apple and apricot with a zippy acidity. The cooling air from Monterey Bay creates a longer growing season, allowing the grapes to develop intense flavor. Grapes from our home in San Luis Obispo County provide great minerality, bright acid and a backbone to our classic Edna Valley Chardonnay. Santa Barbara County rounds out our blend with tropical fruit. The warm days and cool nights of this region create an extended ripening process, allowing the grapes to achieve full flavors. Together, the fruit from these three regions provides a wine that is in perfect harmony.

Whole cluster pressing gave us juicy, soft flavors. To add dimension and subtle oak notes, we fermented around 20% of this wine in used oak barrels with partial malolactic fermentation. The balance of the wine fermented in stainless steel tanks. 90% of the lots aged on 30% new French oak for up to eight months with weekly lees stirring creating a creamy, luscious mouthfeel and texture, while imparting subtle hints of cinnamon.

