

# CALCAREOUS

VINEYARD



## Chardonnay

2019

Calcareous Vineyard – Paso Robles



Perhaps the greatest testament to our unique soils is our Estate grown Chardonnay. The warm, dry climate of Calcareous does not at first appear to be a suitable place to grow this Burgundian varietal. But the soil allows the grapes to maintain incredible acidity, the structural back bone of world class Chardonnay, and we can achieve perfectly ripened fruit that maintains clarity and purity.

### Vineyards and Vintage

Our Chardonnay blocks are planted on a slight South-Southeast facing slope. This facing shades the delicate Chardonnay fruit from the warm afternoon sun of Paso Robles. This, along with our soils, allows for the production of remarkably bright fruit to be produced in what is generally too warm a location for Chardonnay. 2019 was at times a challenging vintage, yet really shined with white varietals. There was a lack of homogenous ripening leading to a wider range of flavors in the harvested fruit. This helped create much more complex overall wines.

<b>Blend:</b>	<b>100% Chardonnay</b>
<b>Harvested:</b>	<b>September 6<sup>th</sup>, 12<sup>th</sup></b>
<b>Avg. Brix:</b>	<b>22.4</b>
<b>Cooperage:</b>	<b>30% Doreou Puncheons, 70% Neutral Puncheons</b>
<b>Maturation:</b>	<b>9 Months</b>

**Production:** 480 Cases

### Winemaking Notes

The grapes were pressed whole cluster and the fresh juice was allowed to cold settle for 24 hours. It was then racked to puncheons. Fermentation took place in barrels that were 30% new French puncheons which allows for the subtle introduction of oak and 70% was fermented in neutral French. Both lots were kept in the cool room which slowed the fermentation and stretched it out over 19 days. Once completed, the barrels were topped and the lees stirred weekly until the completion of malo-lactic fermentation in January. After 7 months in barrel, the 2 lots were combined and returned to barrel for an additional 2 months of aging before bottling.

### Tasting

A gorgeous light golden straw color pairs with tropical guava and ripe pear aromas emanating from the glass. Rich upfront honeydew melon and beeswax richness are balanced by more citrusy notes and just a hint of wet chalky rock. Slyly integrated oak richness from the puncheon aging creates a complexing profile in the late palate and well into the lingering yet clean finish. This is a workhorse chardonnay brightly finishing enough to pair with lighter seafood dishes, but with ample mid-palate richness to work nicely with pork tenderloin and lamb cassoulet.