



# CALCAREOUS

— V I N E Y A R D —

## 2022 Calcareous Estate Chardonnay



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.

### Tasting Notes

Shows a beautiful subtle rose gold hue with aromatic hints of pear and mandarin orange. Smooth on the upfront palate with peach and mango compote that mingles with a touch of new French oak from the puncheon aging. The concrete egg aging shows in the clean acidity that remains soft, creating a complex, exquisite finish.

### Vineyard & Vintage

Our Estate Chardonnay consists of 3 blocks from the Calcareous Vineyard. Blocks 10 and 11, totaling 1.03 acres, were part of our original 2002 plantings. In 2018 we planted an additional acre of chardonnay, essentially doubling our production of this wine.

### Winemaking Notes

All fruit is hand harvest and immediately sent to press. The juice is cold settled for 24 hours and then racked to a combination of concrete egg tank and French oak 132 gallon Puncheons, 25% of which was new, for fermentation. Upon completion of primary fermentation, wines were racked off lees and all combined to single blend. This was returned to mix of concrete egg and Puncheons for 9 months of aging with no further racking.

### Aging

A mix of concrete egg and 25% new French oak puncheons for 9 months

### Food Pairing

Perhaps our most versatile pairing wine, this Chardonnay works with brunch staples, seafood dishes and most recipes featuring pork, lamb or chicken.

### Technical Details

Varietals: Chardonnay  
Alcohol: 13.5%  
pH Level: 3.39  
Production: 513 Cases Produced

Scan to View  
Winemaker Jason  
Joyce discusses  
the 2022 Estate  
Chardonnay

