

# 2023 Chardonnay

SLO COAST AVA

## VINEYARDS

97% MarFarm, 3% Oliver's

## VARIETAL

100% Chardonnay

## HARVEST DATES

9/28/23 - 10/18/23

## FERMENTATION

Whole bunch pressed. No SO<sub>2</sub> added. Fermented in 100% neutral French oak barrels by native yeast. Malolactic conversion by native bacteria.

## ÉLEVAGE

Aged 5 months on lees prior to bottling with minimal effective SO<sub>2</sub> added.

## BOTTLING DATE

3/27/24

## PRODUCTION

190 cases

## ANALYSIS

13.5% alc./vol.

3.46 pH

6.38 g/L TA

## COLOR

Pale straw

## AROMAS

Lemon - Chamomile - Melon

## PALATE

Crisp and elegant with a core of honeyed melon. This wine is filled with lemon and chamomile aromatics that are carried through the finish by bright acidity. Barrel fermentation in neutral oak and native malolactic conversion add creaminess to the core of the wine that finishes clean and fresh.

## VINTAGE

2023 will be remembered as one of the latest, and coolest, vintages on the Central Coast. A cold and wet winter led to a growing season that was almost a month behind an average year. Yet, the vines were in great shape with healthy canopies that were able to ripen the grapes late into the fall. Late harvests tend to favor the slow development of flavors in the grapes, while maintaining high levels of acidity. The resulting wines from this fantastic vintage are concentrated and fully flavored, with plenty of freshness and crisp acidity. In many ways, this is a goldilocks type of vintage and one that should age well for years to come.