

2023 MOY MELL

SLO COAST AVA

VINEYARDS

44% Topotero, 40% MarFarm, 16% Oliver's,

VARIETAL

44% Pinot Noir *blanc*, 38% Chardonnay,
18% Albariño

HARVEST DATES

8/31/23 - 10/18/23

FERMENTATION

Grapes were harvested separately and whole bunch pressed with no added SO₂. Fermentation took place in 100% neutral French oak barrels by native yeast. Malolactic conversion was by native bacteria.

ÉLEVAGE

Aged 8 months on the lees prior to bottling unfiltered & unfiltered. Minimal effective SO₂ added prior to bottling.

BOTTLING DATE

5/16/24

PRODUCTION

166 cases

ANALYSIS

12.8% alc./vol.

3.42 pH

6.46 g/L TA

COLOR

Pale straw

AROMAS

Salted Lemon - Melon - White Flowers

PALATE

Crisp and refreshing. This wine is light bodied while retaining good palate weight and texture. Fruity flavors on the mid-palate give way to a long finish with clean acidity.

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.

“She it was who christened this oasis Moy Mell which in Irish means the “Meadow of Honey” -the part of the Celtic Heaven world set apart for poets.”

- Dune Forum 1934