



A P P E L L A T I O N   S E R I E S



2016      CHARDONNAY  
SANTA CRUZ MOUNTAINS

|                    |                               |
|--------------------|-------------------------------|
| <i>Appellation</i> | SANTA CRUZ MOUNTAINS          |
| <i>Vineyard</i>    | BRUZZONE                      |
| <i>Grower</i>      | BERNA AND JOHN BRUZZONE       |
| <i>Winemaker</i>   | TIM SLATER                    |
| <i>Alcohol</i>     | 14.3%                         |
| <i>pH / TA</i>     | 3.40 / 0.60                   |
| <i>Cooperage</i>   | FRENCH OAK 25% NEW, 10 MONTHS |
| <i>Production</i>  | 227 CASES                     |

Our Santa Cruz Mountains' Chardonnay under our "Appellation Series" label has become one of our most anticipated releases each year. In 2016, we sourced the fruit from the Bruzzone family's vineyard in the Glen Canyon and Granite Creek watersheds of the Santa Cruz Mountains, just a few miles from Santa Cruz itself. Here the ancient raised - seabed soils and true Region I cool climate provide perfect conditions for growing world-class Chardonnay.

In 2016, the drought that had affected the Central Coast for years finally gave way to considerable winter rains. Yields for 2016 everywhere were light but the Chardonnay fruit arriving at the winery in mid-September was focused and clean, with full phenolic ripeness.

After hand sorting, the free run and light press juice began primary fermentation, using yeast D254, in French barrels. Malo-lactic fermentation was induced. The wine was aged for ten months in small French oak cooperage, twenty-five percent of which was new wood. The lees were "stirred" in each barrel twice monthly. The S.V. SCM Chardonnay was bottled in early July of 2017; only 227 cases were produced.

Tropical fruit, citrus, and flowers – our 2016 Sarah's Vineyard Santa Cruz Mountains' Chardonnay is a gorgeous example of a great vineyard site paired to painstaking winemaking. On the nose, pineapple, pear, honeysuckle, and lemon are complemented by notes of almond and vanilla. These characters carry over to the palate, where they are joined by bright acidity and a light touch of oak. A perfect match with roast chicken, cream-sauced pastas, and flavorful cheeses. Enjoy now through 2020.