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2017 CHARDONNAY  
SANTA CLARA VALLEY

<i>Appellation</i>	SANTA CLARA VALLEY
<i>Vineyard</i>	SARAH'S
<i>Grower</i>	TIM SLATER
<i>Winemaker</i>	TIM SLATER
<i>Alcohol</i>	13.9%
<i>pH / TA</i>	3.28 / 0.61
<i>Cooperage</i>	FRENCH OAK, 11 MONTHS
<i>Production</i>	535 CASES

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This S.V. Chardonnay has historically been sourced from select vineyards up and down the Central Coast. But this 2017 vintage marks the fourth since this wine returned home - completely grown on our own Sarah's Vineyard blocks. Having complete "dirt to bottle" quality control insures this limited release is a special one. Our location in the cool climate Mt. Madonna district of the southern Santa Cruz Mountains provides superior growing conditions for the noble Chardonnay grape.

In 2017, the growing season was a fairly "normal" one, with moderate winter rains followed by a gentle spring and mild summer with few heat events. Yields for 2017 were very typical, with quality uniformly high. The Chardonnay fruit off our own blocks was picked the second week of September, showing great intensity and full phenolic ripeness.

After hand sorting, the free run and light press juice began primary fermentation, using yeast D254, in mostly neutral French oak barrels. Malo-lactic fermentation was induced. The wine was aged for eleven months in small French oak cooperage. The lees were "stirred" in each barrel twice monthly. The Santa Clara Valley Chardonnay was bottled in early August of 2018; only 535 cases were produced.

Citrus, melon, pear, and wild flowers – our 2017 Santa Clara Valley Chardonnay is a delicious testament to this historic vineyard. On the nose and palate, melon, pear, honeysuckle, and Meyer lemon are framed by touches of walnut, vanilla, and spice. Bright food-pairing acidity and a light touch of oak complete the picture. A perfect match with most seafood dishes, chicken, or cream-sauced pastas.