2019 DWARF OAK CHARDONNAY ESTATE

Appellation	SANTA CLARA VALLEY
Vineyards	SARAH'S ESTATE
Grower	TIM SLATER
Winemaker	TIM SLATER
Alcohol	14.2%
Cooperage	FRENCH OAK, 25% NEW, 11 MONTHS
Production	482 CASES

Our Estate Chardonnay is our most historic wine. From our very first vintages in the late 1970s, this label has been responsible for our world-class reputation growing this noble grape. For this 2019 edition, the fruit came from our own Sarah's Vineyard blocks as well as some from neighboring vineyards in the cool climate Mt. Madonna district in the

Named for a diminutive ancient oak growing on our home estate, this classic Chardonnay is sourced from our own and neighboring vineyards.

foothills of the southern Santa Cruz Mountains. The fogs and winds off nearby Monterey Bay moderate our warm daytime temperatures and provide perfect conditions for growing superb Chardonnay.

In 2019, the winter was fairly wet but rainfall ended early in the season and did not affect vine growth or grape maturity. Yields for 2019 for the most part were "average" with ripening on a normal curve. The various clones of Chardonnay off our own estate blocks all showed great focus and purity, with near perfect sugar / acid balance at harvest. Hand-picking took place in mid-September that year. After hand sorting, the free run and light press juice began primary fermentation using yeast D254 in French oak barrels. Malo-lactic fermentation was induced. The wine was aged for eleven months in small French oak cooperage, twenty-five percent of which was new wood. The lees were "stirred" in each barrel twice monthly. The Estate Chardonnay was bottled in late August of 2020. Only 482 cases were produced.

Tim's tasting notes: "Notes of fresh green and yellow apples with white pear and peach, accented with lemongrass and a touch of warm shortbread cookie. The finish shows a lengthy vanilla bean character alongside sweet almond cream. Pair with a leek and goat cheese tart, cracked crab with drawn butter, or cream-sauced pasta dishes."