



E S T A T E S E R I E S



2018 DWARF OAK CHARDONNAY
ESTATE

<i>Appellation</i>	SANTA CLARA VALLEY
<i>Vineyards</i>	SARAH'S ESTATE
<i>Grower</i>	TIM SLATER
<i>Winemaker</i>	TIM SLATER
<i>Alcohol</i>	13.9%
<i>pH / TA</i>	3.26 / 0.67
<i>Cooperage</i>	FRENCH OAK, 25% NEW, 11 MONTHS
<i>Production</i>	937 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.

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

For this 2018 edition, all the fruit came from our own Sarah's Vineyard blocks in the cool climate Mt. Madonna district in the 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.

Yields for 2018 for the most part were a bit below normal, but with high quality fruit as the vines worked harder to ripen less fruit. 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 July of 2019. Only 937 cases were produced.

Tim's tasting notes: "Notes of fresh crisp green and golden delicious apples with white pear and lemon peel, with a touch of warm shortbread cookie. Pair with seared scallops, seafood risotto, or cream-sauced pasta dishes."

"A darker hue of gold in the glass, this bottling begins with creamy aromas of butterscotch, seared marshmallow and strong hazelnut. There is a quick hit of tension on the sip, where lemon-peel flavors slip into hazelnut-oil and browned butter elements."

— Matt Kettmann, Wine Enthusiast