

# 2017 Chardonnay - Santa Lucia Highlands

## SPECIFICATIONS & NOTES

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### TASTING NOTES

Rich yellow in color, the 2017 SLH Chardonnay is a luscious and complex wine. Warm aromas of buttery baked yellow apple leap out of the glass, along with notes of pineapple and fresh peach. With the first sip, vanilla custard and baked pears with clove and nutmeg mix with juicy yellow peach for a creamy mouth feel that is decadent without feeling cloying.

### FOOD PAIRING

Balanced acidity and plush textures help ensure that this chardonnay pairs well with rich foods such as Dungeness crab and poached lobster tail, pan-seared scallops with a citrus glaze, and elegant cheese boards.

### VINEYARD NOTES

This gorgeous vineyard of gravelly, alluvial loam soil is well drained and its western slopes overlook the Salinas Valley. Typical of the 2017 harvest, vineyardists struggled to get fruit off the vine fast enough in the late August early September heat wave. Like the Pinot Noir from the same vineyard, this fruit came in slightly riper than typical. However, fruit quality was exceptional.

### PRODUCTION NOTES

The grapes were received and destemmed and crushed. Following a proprietary process in the winery, the must was pressed and the juice transferred to stainless tanks to chill and settle. The clarified juice was transferred and fermentation began Sept 14. After a 26-day fermentation the new wine was transferred to French Oak barrels, 30% of which were new. Malolactic fermentation was initiated at this time. The wine spent eight months on the lees at which time it was racked to begin cold stabilization that ended on Independence Day, 2018. The wine was fined and filtered prior to bottling on August 19, 2018.

### WINEMAKER NOTES

The intended style of this continues from the two previous vintages, expressing tropical notes inherent in this AVA. As is now a tradition with this wine there is both a proprietary process of extraction at the beginning of the processing and Malolactic-fermentation tends not to complete. Rather than arguing with what the wine wants to do, we go with it. With the oak profile and the wine making process, we end up with a wine that is richly tinted with tropical notes and enough oak to add interest and complexity. We think the 2017 our best so far!



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### AGING

8 months in 100% French Oak; 30% new

### HARVEST DATE

September 9, 2017

### BOTTLING DATE

August 19, 2018

### SUGAR AT HARVEST

23.6° Brix

### ALCOHOL

14.6%

### ACID

.65%

### pH

3.45



INTEGRITY  
WINES