

# CHAMISAL

## VINEYARDS

### 2017 STAINLESS CHARDONNAY • CENTRAL COAST

#### THE VINEYARDS

Chamisal was the first vineyard planted in the Edna Valley in 1973 and now contains 80 acres planted to 5 varieties and 25 clonal selections. The nearby Pacific ocean creates a long temperate growing season for exceptional hang time, which combines with the calcareous, clay-rich soil to produce fruit with exceptional intensity and complex flavors.

#### VINTAGE

2017 Harvest started out with an intense September heat wave that had many growers concerned for their Pinot Noir crop. The Chardonnay which usually comes in shortly after the Pinot, held up nicely through the warm weather and turned out to be some of the best of what we saw from the 2017 vintage. The 2017 Chardonnay's for our stainless program, came in with surprisingly good acids and richness. The vintage made for generous, "fruit-forward" wines and I feel like the 2017 vintage in general will be remembered for making "pretty" wines that are available and very fresh upon their release.

#### WINEMAKING

Night Harvested and destemmed to our press in the morning. Settled for two days and gently racked off gross lees to stainless fermentation tanks. Fermenting at cool temperatures around 12-15C using selected yeast strains. The Stainless Chardonnay lots ferment 18-28 days until complete dryness. Some vessels were encouraged to go through partial MLF. Also utilized, was 2x weekly lees stirring in tank during fermentation. Our Stainless Chardonnay capitalizes on clean winemaking techniques and upholding purity and freshness for this "chablisean" style Chardonnay.



#### TASTING NOTES

This complex wine exhibits classic varietal characteristics with aromas of ripe pineapple, fresh Gala apples, pear and candied lemon. The palate has a weight that belies its unoaked status with a rich entry of fresh citrus fruit that leads into secondary aromas of fig and mineral. Finishing clean and crisp with lingering acidity, the wine is fresh and vivacious with a dense mid-palate. This vintage proves that with the right grapes and winemaking, Chardonnay does not need oak or malolactic fermentation to shine.

APPELLATION	CENTRAL COAST
VARIETAL	100% CHARDONNAY
OAK TREATMENT	NONE
ALCOHOL	13.5%
CASES MADE	9,000
RELEASE DATE	OCTOBER 2018
SRP	\$18