

CHAMISAL

VINEYARDS

2016 CHARDONNAY • CALIFA, EDNA VALLEY

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. The fruit for our Califa Chardonnay was selected from two of our seven estate Chardonnay blocks in Edna Valley. We select the more elevated sections of the vineyard that produce naturally lower yields, resulting in more focused fruit and a concentrated texture.

VINTAGE

The normal rainfall in 2016 really helped the vines by flushing the root zone a little bit, and as a result, we saw higher grape quality. Cool temperatures in August allowed us to bring in fruit at a steady pace without any major heat spikes. Additionally, the early pick of the fruit kept the natural acidity moderately high, resulting in a beautiful Chardonnay.

WINEMAKING

The grapes were hand picked and meticulously hand sorted before being gently whole cluster pressed at low pressures, yielding very clean juice. After cold settling overnight, the juice was racked to French oak barriques for fermentation using predominantly native yeasts. Battonage (barrel stirring) was performed frequently during fermentation and periodically during post-fermentation to build mid-palate texture. The wine underwent full malolactic fermentation in barrel.



TASTING NOTES

Our Califa Chardonnay opens with aromas of fresh peach, lemon curd, Bosc pear, honeysuckle, and crème brûlée. The palate bursts with bright nuances of grapefruit juice, orange blossom, honeycrisp apple and slight vanilla. This is a classically luxurious Chardonnay with bright, juicy fruit and a beautiful creamy texture framed by balanced acidity.

APPELLATION	EDNA VALLEY
VARIETAL	100% CHARDONNAY
OAK TREATMENT	14 MONTHS IN 40% NEW FRENCH OAK
ALCOHOL	14.1%
CASES MADE	650
RELEASE DATE	MAY 2018
SRP	\$50