

# 2017 CHARDONNAY • CALIFA, EDNA VALLEY

#### THE VINEYARDS

Chamisal was the first vineyard planted in the Edna Valley in 1973 and now encompasses 80 acres planted to 5 varieties across three distinct soil types. 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 the more elevated sections of the vineyard that produce naturally lower yields, resulting in intensity while retaining freshness and elegance. We consider these to be our very own "premier cru" blocks.

#### **VINTAGE**

2017 started with an early budbreak and a warmer Spring. We saw more overall balance in grape chemistry with help from an average rainfall after a four year drought. A hot summer allowed for a nice drawn out harvest, and we harvested all of our vineyards at night to maintain acidity - just before a major heat spike!

## 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.

## **SOIL TYPE**

Tierra Sandy Loam - A sandy loam with significant amounts of calcareous shale.



### **TASTING NOTES**

Our Califa Chardonnay opens with aromas of honeysuckle, apricot and clotted cream with underlying aromatics of wet flint and classic toasted oak brioche. The texture is broad and round as great Edna Valley Chardonnays should be, with focused acid lengthening the palate.

APPELLATION EDNA VALLEY

VARIETAL 100% CHARDONNAY

OAK TREATMENT 14 MONTHS IN 40%
NEW FRENCH OAK

ALCOHOL 13.5%

CASES MADE 800

RELEASE DATE MAY 2019

SRP \$50