

RED • CAR

WEST SONOMA COAST

2018 SONOMA COAST

CHARDONNAY

► APPELLATION AND VINTAGE

Our Sonoma Coast Chardonnay offers a unique opportunity to color outside the lines. We do this via blending select clones and blocks from each of our three Chardonnay vineyards, in pursuance of harmony and balance in the glass. With two of our plantings in the remote and dramatic Fort Ross Sea-View appellation, and one just outside the tiny village of Freestone, we are afforded the opportunity to farm and produce Chardonnay from some of the most unique coastal locations in California. 2018 proved to be a stellar growing year, we experienced a long, slow and cool growing season, where Chardonnay was able to ripen to full maturity while maintaining beautiful natural chemistry. Each lot is fermented in French Oak barrels, and aged on lees until bottling. The result is a wine that reflects its unique terroir with racy acidity, rich texture and a strong mineral presence.



► TASTE

Lemon zest, wet stone, chamomile

► WHO WE ARE

For nearly 20 years, we have been on a journey—one that started with 50 cases of Syrah vinified in a garage in sunny Los Angeles. A short time later, we marched steadily northward toward a vision of cooler vineyard sites and the complex, aromatic wines they can express. Today, under the direction of viticulturist, Greg Adams, and winemaker, Tanner Scheer, we farm five dramatic ridge-top vineyards in Occidental, Sebastopol, Freestone and Cazadero. This rugged terrain's coastal influence where the Pacific fog filters in daily through giant redwoods until warm sunshine sends it back out to the sea provides perfect growing conditions for our hallmark style: perfumed aromatics, bright fruit, crisp texture and uplifting acidity. An early leader in the formation of the proposed West Sonoma Coast AVA, we are passionately committed to producing wines of purity and focus that express the authentic varietal character and terroir of each unique coastal vineyard site. At our core, we are a small, independent farming operation committed to conservation and sustainability.

► SPECS

ALCOHOL	13.8%
AVA	Sonoma Coast
AVERAGE BRIX	22.9°
PRODUCTION	730 cases
TOTAL ACIDITY	6.8 g/L
FRENCH OAK	13% New, 87% Neutral
pH LEVEL	3.33
CLONES	Old Wente
BARREL AGING	10 Months

VINEYARDS *on the* EDGE OF THE PACIFIC

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