



HARVESTED	October 2 <sup>nd</sup> , 2016
APPELLATION	Marin County, CA
VINEYARDS	Stubbs Vineyard
GROWING METHOD	Sustainably Farmed
BOTTLED	March 6 <sup>th</sup> , 2017
COMPOSITION	100% Chardonnay; Clone 76
FERMENTATION	Native yeasts; 40% partially fermented open-top French oak puncheons and stainless steel tanks
ABV   pH   TA	13.7%   3.42   6.0g/L
PRODUCTION	361 cases
RETAIL PRICE	\$30
WINEMAKER	Winemaker Blake Yarger Consulting Winemaker Maurizio Castelli



## VINTAGE NOTES

The 2016 growing season was close to ideal. June and July were very mild without any extended heat durations. The prevailing afternoon winds were more prominent than in the recent past and the morning fog was present until noon most days. Mildew pressure was less than normal. The mild weather in the Petaluma Gap region continued through October with winds and fog following their predictable late summer pattern. The long, cool growing season in this area allows the grapes to ripen slowly, developing intense flavors while maintaining natural fruit acidity, critical for balanced wines.

## WINEMAKING NOTES

The Chardonnay grapes were grown on the Stubbs Vineyard located on Marshall Petaluma Road in West Marin County, not far from McEvoy Ranch. The site's proximity to the Pacific Ocean gives the redwood boards on the fences and buildings there a weathered, natural texture. The front label's illustration portrays that along with the cypress trees that are planted on the property. The soil at Stubbs Vineyard, established in 1996, is primarily decomposed marine sedimentary material that is well-drained, preventing excessive vine vigor helping with flavor development.

Approximately five tons of fruit were picked by hand on October 2<sup>nd</sup> and then, after hand-sorting, were whole cluster pressed the next day. It was partially fermented with naturally occurring yeasts in a combination of open-top French oak puncheons and stainless steel tanks. One racking was performed. The wine is 25% malolactic to lend some roundness while maintaining all the natural acidity.

## TASTING NOTES

This Burgundian-style Chardonnay has delicate aromatics of wisteria, passionfruit, green fig, lemon peel, and Juicy Fruit gum (lots of tropical notes.) Layers of flavors present themselves including white peach, guava, Asian pear, green apple, Meyer lemon, tangerine, and cantaloupe. While not bone dry, the wine has incredible acidity and minerality with notes of spice that we can't resist. There's a touch of toastiness from fermenting in the French oak puncheons. The overall finish is fresh and vibrant.

## ACCOLADE

- DOUBLE GOLD, BEST OF CLASS – 2018 Harvest Challenge Wine Competition



