

## 2021 Eola Springs Vineyard Chardonnay Eola Amity Hills AVA

I have been wanting to work with another stellar Chardonnay site and was delighted to have the opportunity to purchase fruit from this gorgeous vineyard in the Eola Amity Hills. In an effort to get to know the vineyard well, I chose three different blocks and three different clones; Hyde Wenté (California heritage clone), Mount Eden (another Cali heritage clone) and Chardonnay 96 (a Dijon clone). The Hyde Wenté and Mount Eden were picked a little earlier for the structure and acid and the Dijon 96 a little later for some stone fruit and riper fruit. The wine is lively, lithe, and has a fairly solid mineral structure with a supple and glossy mid palate. Lemon curd, peaches, river stones, lime zest, sweet orange, honeysuckle and a hint of pastry all come to mind.



### Technical Information

**Grape Varietals:** 100% Chardonnay

**Vineyards:** Eola Springs Vineyard

**Final pH:** 3.41

**Final TA:** 5.7 g/L

**Alc. By Vol.:** 13%

**Winemaking:** The grapes were gently pressed in our small pneumatic press, then settled cold in stainless steel to remove the gross lees. Juice was racked to half barrique and half puncheon barrels, about 30% was new but from cooperages who focus on structure as opposed to wood flavors. Cooperage was very carefully considered and researched, and only barrels with very gentle wood notes were used. The wine fermented spontaneously and went through spontaneous malo and no lees stirring happened in an effort to focus on purity and clarity of flavors. It was aged for 18 months in our temperature-controlled cellar. Barrels were racked to stainless steel one month before bottling to allow the wine to come together seamlessly.