Chardonnay  2018

Estate Bottled

Kelsey Bench - Lake County

Grown at 1450’ elevation on red, obsidian-strewn volcanic soil resulting from Mt. Konocti’s violent upheaval in the Mayacamas runout, this is warm climate chardonnay, ripe pear and yellow fruits from our 25 year-old vines.

**Tasting notes:** Volcanic soil and 100-degree summer heat Chardonnay? Oui, s’il vous plait! Micro berries from dry-farmed vines yield plenty of white pepper lift, citrus to tropical fruits, and enough mediumish acidity to echo the Måconaise in a stony, stem-kissed package.

**Vineyard:** Wente clone planted in 1994 on unknown roots. Cut back to graft over to Greco, but that never happened, then rescued into a head-trained second life.

**Winemaking:** Usually our first pick of the year, pressed in our wood basket press, left to settle for 2 days and allowed to oxidize (brown juice club – no sulfur dioxide) before racking and (hopefully) beginning fermentation. 10 months in stainless after fermentation, stirred once or twice. Bottled unfined and unfiltered.

**Vintage:** Ah 2018. It started off fast and furious. We avoided the drenching rain of 2017 and as summer came it got hotter and hotter. 3 weeks of 100-degree days, and just as the vines started to look tired, then came fire. August was spent in smoke, with evacuations and power outages. And then came magical cooling for months, slow-ripening 82-degree perfection. While what became a great season was marred by the specter of smoke, our grapes tested clean, and fruit-forward reds became possible, as did clean whites and rosé.

**Label Image:** The sublimation is a purification of the Matter by the means od Dissolution. This operation is repeated several times, which is why Saturn is about the cut the single stem showing the Star, the Moon, and the Sun (which are the First, Second, and Third works). – Johann Daniel Mylius, *Philosophia Reformata*, 1622 (Engraving by Balthazar Schwan)

A screenshot of a cell phone

Description automatically generated

100% Chardonnay,

Wood-basket pressed with stems

10 months in stainless with occasional battonage, racked only before bottling

no filtering or fining

bottled by hand on

8/10/2019

pH 3.53

TA 6.3gm/l

13.8% abv

80 cases produced

WE – 92 pts.

$25 MSRP