



Description

The Seashell Vineyard, planted in 2004, has been part of our Estate Chardonnay for the past four years. It has consistently proven itself to have distinct site-driven characteristics. Therefore, the 2018 Seashell makes its inaugural release. Its fresh ocean spray lemon zest aromas harmonize perfectly with its ephemeral soft, round mouthfeel. The finish is long and crisp with a structured minerality.

Technical Information

Harvest: September 25th
Vineyard: Seashell
Selection: Heritage Shot Wente
Blend: 100% Chardonnay
Alcohol: 14.7%
pH: 3.61
TA: 5.98 g/l
Retail price: \$85
Production: 142 cs. (12pks/750ml)

Winemaking Process

The fruit was hand-picked at night, whole-cluster pressed, and barrel fermented utilizing native yeast in 80% new Francois Freres and Damy French oak barrels. The wine is stirred sur lie, settled and bottled unfiltered and unfined after 23 months.

96+ points – Lisa Perotti-Brown, Wine Advocate

Aged for 23 months in French oak barrels, 80% new, the 2018 Chardonnay Seashell opens with a gorgeous sea spray and lemongrass perfume, giving way to notes of pear tart, fresh Golden Delicious apples and apricots plus a touch of almond croissant. Medium to full-bodied, the palate is satiny textured with intense stone fruit and apple flavors plus bags of minerals, finishing long, long, long. I'm calling this wine as I see it now, but I suspect it is going to get a lot better with a few years in bottle.

95 points – Jeb Dunnuck

94 points – Antonio Galloni, *Vinous*