



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 unfinned after 23 months.

94 points – Antonio Galloni, *Vinous*