

2019 SEASHELL CHARDONNAY



VINEYARD:	Seashell
CLONE:	Heritage Shot Wente
BLEND:	100% Chardonnay
ALCOHOL:	14.7%
PH:	3.63
TA:	5.87
PRODUCTION:	205 cases
RETAIL:	\$95

VINEYARD

The Seashell vineyard, planted in 2004, is located on the north-eastern portion of the ranch at the base of a 600-foot vertical wall of the Carneros escarpment, protecting the vines from the harsh western afternoon sun. The vineyard is named for its deep, dry-farmed sandy loam soil with inclusions of Neroly Sandstone containing Scallop Seashell Fossils. The wine is characteristically rich while maintaining a bright saline structured acidity.

WINEMAKING

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

TASTING NOTES

The 2019 Seashell displays a perfect balance between fruit and minerality. Mouthwatering notes of naval orange, pear, beeswax, and salinity coat the palate with a rounded body and smooth texture, sustaining a long, luxurious finish.

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REVIEWS

97 points: James Suckling

96+ points: Lisa Perotti-Brown, Wine Advocate

