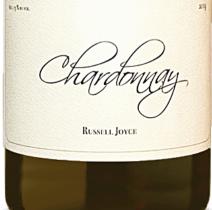
Russell joyce collection CHARDONNAY 2019





TECHNICAL DATA

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PLACE

Escolle Vineyard is located at the Northern end of the Santa Lucia Highlands. This site is impeccably farmed by the Caraccioli Family, who are incredible stewards of the their land. Very low water usage translates into low yields of intense fruit full of flavor and acidity. The strong marine influence and well drained gravely loam soils of Chular deliver Chardonnay fruit that showcases both power and finesse.

WINEMAKING

- Whole-cluster pressed and oxidative juicing.
- Native fermented in a combination of 15% new and 85% neutral French oak barrels.
- Stirred quarterly to promote a natural occurring malolactic fermentation.
- Aged on lees for 15 months then transferred to tank for 1.5 months prior to bottling

AROMA	Ripe pear, fresh peach and quince, tangy pineapple.

PALATE Bruleed meeyer lemon , poached pear, baked pineapple, brioche

The first of its kindto debut in the Russell Joyce Collection. Produced in a classic, old-world style with a decadent mouthfeel and graceful acidity. Quality and patience pushed this unique chardonnay to be aged and additional 8 months from previous vintages.