

RUSSELL JOYCE COLLECTION
CHARDONNAY
2019



TECHNICAL DATA

APPELLATION	SANTA LUCIA HIGHLANDS		
VINEYARD	ESCOLLE VINEYARD		
BRIX	23	PH	3.38
ALCOHOL	13 %		
PRODUCTION	350 cases (12x750ML)		
UPC	8 95627 00221 2		

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 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 meyer lemon , poached pear, baked pineapple, brioche*

The first of its kind to 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 an additional 8 months from previous vintages.