

# 2018 ESCOLLE CHARDONNAY



## WINE TECHNICAL DATA

APPELLATION	SANTA LUCIA HIGHLANDS		
VINEYARD	ESCOLLE VINEYARD		
BRIX	22.4	PH	3.3
ALCOHOL	13.3 % by Vol		
PRODUCTION	600 cases (12X750ML)		



## 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 gravelly loam soils of Chular deliver Chardonnay fruit that showcases both power and finesse.

## WINEMAKING

- Fermented to dryness in cool temperatures using neutral French oak barrels.
- Aged on lees for 10 months.
- Stirred twice to promote natural occurring partial malolactic fermentation.
- 75% malolactic fermentation
- Gentle filtering prior to bottling

## AROMA

*Rose hips, stone fruit, clove spice, toast/dough, river stone*

## PALATE

*Apple, bosc pear, wild peach, steely/mineral, brioche/lees*

*The vibrant Escolle Chardonnay is stony and refreshingly low in natural alcohol showing the cool marine influence of the vineyard with its well drained sandy loamy soils giving this wine its concentration of flavors. Chablis-like with its mineral/steely form and subtle roundness.*