

2018

# ESCOLLE VINEYARD CHARDONNAY



## TECHNICAL DATA

|                    |                        |           |     |
|--------------------|------------------------|-----------|-----|
| <b>APPELLATION</b> | SANTA LUCIA HIGHLANDS  |           |     |
| <b>VINEYARD</b>    | ESCOLLE VINEYARD       |           |     |
| <b>BRIX</b>        | 22.4                   | <b>PH</b> | 3.3 |
| <b>ALCOHOL</b>     | 13.3 %                 |           |     |
| <b>PRODUCTION</b>  | 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*

SMALL LOT WINES FROM MONTEREY, CALIFORNIA WITH BALANCE, FINESSE & FOCUS.