

— 2018



Iron Filbert Vineyard

Winemaking

Aged on lees 11 months in neutral barrel. Coopers include Atelier Centre France, Taransaud, and François Frères. We practice native primary and secondary barrel fermentations for all our Chardonnay, embracing the micro-biome present in our vineyard sites. The fermentation was slow and cool, taking 35 days with a peak temperature of 72F.

Notes

Aromatically this wine shows deeply concentrated flavors of lemongrass, citrus peel, and faint honey notes, with a touch of minerality. On the palate this is the most concentrated Chardonnay we have produced, with layers of citrus flavors and a tightly coiled finish that will allow this wine to age 10+ years.

Specs

ALC: 12.8% 48 cases