

Minus Tide

2020 Chardonnay

Manchester Ridge Vineyard, Mendocino Ridge



Minus Tide
Chardonnay

Tasting Notes: High toned and beautifully expansive across the palate, this lemony Chardonnay has lifted notes of crème brûlée and custard. It is marked by mouthwatering salinity, a lovely quality that this site consistently brings.

The Vineyard: Manchester Ridge Vineyard - Mendocino Ridge AVA, Mendocino

Perched on a ridgetop at 2,000 ft. in elevation and just 3.5 miles from the Pacific Ocean sits the stunning Manchester Ridge Vineyard. Standing at the edge of the site, with the vineyard behind you and the sea ahead, you can actually hear the waves rolling in and out down at the beach in the town of Manchester. Despite the close proximity to the coast, there is enough sun to ripen the grapes because the vineyard lies above the fog line. Yielding small clusters of approximately 2 tons per acre, this dry-farmed vineyard produces grapes with intense flavor and excellent natural acidity.

Winemaking: Native yeast. Whole-cluster pressed. Fermented in neutral French oak puncheons. Aged in neutral French oak for 14 months. Unfined and unfiltered.

Vintage: 2020 was a warm growing season. It was a challenging year for winegrowers and winemakers alike, and required a deft hand in the winery. That being said, we picked our fruit exactly when we wanted to, and the resulting wines are classic representations of their sites.

Technical Details:

Composition: 100% Chardonnay

Clone: 76

pH: 3.25

TA: 7.8 g/L

Brix at harvest: 22.5

Alcohol: 13.4%

60 cases produced

SRP: \$42