

amor fati

2021 Amor Fati Chardonnay

Santa Maria Valley

The 2021 Amor Fati Chardonnay is a site-driven expression of ultra-coastal Chardonnay, distinguished by its freshness and texture. Aromas of golden apple, apricot and melon are interlaced with hints of white flower and sea spray. A sleek yet sumptuous palate shows flavors of pineapple, nectarine, Meyer lemon, lime zest and crème brûlée. The mouthfeel is impeccably weighted, finishing softly with light spice and stony minerality. An exemplary rendition of Santa Maria Valley Chardonnay.

Murmur Vineyard

Murmur Vineyard is renowned for producing ultra-coastal, cool-climate wines of extraordinary energy, tension and refinement. Situated just 13 unobstructed miles east of the Pacific Ocean and in close proximity to the mouth of the Santa Maria River, Murmur Vineyard is distinguished by its prevailing marine influence. Planted by Tooth & Nail owner/founder Rob Murray in 2008, this vineyard was carefully plotted and planted to 35 vineyard blocks spanning a variety of aspects. The result is a wide array of expressions within each planted variety. The soils at Murmur Vineyard are predominantly composed of marine sand parent material with varying amounts of clay and loam, depending on the elevation and precise location within the vineyard. The Chardonnay blocks are planted to the vineyard's northern interior, with perfectly moderated marine exposure to develop full flavors with abundant acidity.

Winemaking

The 2019 Chardonnay comes from select blocks planted to two notable clones—Robert Young Clone (50%) and Clone 76 (50%). The individual blocks were hand-harvested under cover of darkness at Murmur Vineyard on October 4, 2021. Upon arrival at the winery in the cool morning hours, the fruit was whole-cluster pressed and fermented exclusively in 228-liter French oak barriques, inclusive of 20 percent new oak. After fermentation, the lots underwent full secondary malolactic fermentation and were aged on the lees in oak barriques over a period of 10 months. Regularly lees stirring was applied throughout the maturation period to develop an enhanced mouthfeel. At the conclusion of barrel aging, the final blend was assembled and integrated in stainless steel for one additional month prior to bottling.



Appellation: Santa Maria Valley

Harvest Dates: October 4, 2021

Aging: 10 Months in French Oak Barriques + 1 Month in Stainless Steel

Alcohol: 14.1%

pH: 3.53

TA: .54 g/100 ml

Production: 200 cases

