

TOOTH & NAIL

2021 AMOR FATI CHARDONNAY

TASTING NOTES

The 2021 Amor Fati Santa Lucia Highlands Chardonnay delivers an elegant expression of this vaunted Monterey County appellation. Aromas of pear, golden apple, summer hay and honeycomb enchant the nose. The mouthfeel is minerally and satiny, flooding the palate with notes of tangerine, pineapple, apple pie and subtle oak spices. Smooth, rounded textures expand with enduring freshness on the finish.

VINEYARD

The 2021 vintage comes from a small vineyard at the southern end of the Santa Lucia Highlands AVA near the Arroyo Seco riverbed, where the Chardonnay sits along an east-facing hillside composed of clay and silt. This is a classic orientation and soil profile for the AVA, which is cradled into ancient alluvial fans that are shielded from the late afternoon sun by the towering Santa Lucia Mountains. The southerly portion of the AVA is accentuated by warmer conditions while still benefitting from reliable Monterey Bay breezes, resulting in fruit that combines cool-climate finesse and vibrancy with richer fruit tones.

WINEMAKING

The fruit was harvested on September 13, 2021 after a steady and well-paced growing season. 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 10 percent new oak. After fermentation, the lots underwent full secondary malolactic fermentation and were aged on the heavy lees in oak barriques for 10 months. Regular 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 before bottling.



Appellation: Santa Lucia Highlands

Harvest Dates: September 13, 2021

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

Alcohol: 13.3%

pH: 3.45

Production: 340 cases

