



2013 Estate Chardonnay Carmel Valley Monterey County

In the early 1930s my great-grandfather William Hawley Bowlus began launching his one of a kind "Albatross" sailplanes off the ridges of Carmel Valley. Today our family carries on his avant-garde legacy farming Pinot Noir and Chardonnay on a steep Carmel Valley ridge overlooking the Carmel Bay only seven miles in the distance.

Estate Vineyard

Planted in 2008, our 25-acre estate vineyard is rooted upon a steep and rocky Carmel Valley ridge rising 1250 feet in elevation. The low vigor soils of the estate vineyard consist of fossilized diatomaceous seabed shale and limestone that naturally limits the vines to produce tiny clusters and very limited yields. The unique micro-climate and extremely cool coastal location only seven miles from the Pacific Ocean make for a very long growing season and one of the coolest sites to ripen Pinot Noir and Chardonnay anywhere in the world. Annual Growing Degree Days from the estate are between 1650-1950 GDD.

Winemaking and Viticulture

Our winegrowing philosophy is simple, to express the terroir of the vineyard and preserve the unique story of each vintage. We thoughtfully farm our vineyard using a combination of organic and sustainable practices. Our goal is to handle our wines as minimally as possible. We harvest our fruit when it is balanced and not overripe to avoid unnecessary additions so the resulting wines retain their natural acidity and fruit characteristics that result from the vineyard and not the hand of the winemaker.

Vintage Notes

The 2013 vintage began two weeks earlier than the previous vintages at our estate. Sunny and warm spring weather prompted early flowering in May and a nice consistent fruit set across the entire vineyard by early June. Summer weather was very mild, with temperatures mostly in the high 60's and low 70's allowing for the grapes to be harvested with a very nice balance of ripeness and acidity. The Chardonnay wines from this early and cool vintage showcase stone fruit, fresh acidity and a layered mineral backbone.

Wine Details

The Estate Chardonnay is sourced from the four distinct blocks at our estate.

Harvest Date: September 5th-24th

Yield: 1.7 tons harvested by hand, night harvest.

Clone: 96 & 15

Ph: 3.24

Brix at Harvest: 20.5-21.5 Brix

Alcohol: 12.5%

Vinification: 100% whole cluster pressed and barrel fermented sur lees with no stirring or racking. 100% full native malolactic.

Yeast: 100% Native yeast

*Oak: 25% New French Cadus
11 months in barrel*

Production: 410 cases

Retail: \$55 Btl

Winemaker: Garrett Bowlus