

PALI WINE CO | 2021 CHARDONNAY 'WILD SERIES'

ABOUT OUR 'WILD SERIES' CHARDONNAY

We first experimented with wild fermentations in 2008 with Chardonnay. Eventually, wild fermented Chardonnay and Pinot Noir became small but essential aromatic components to all of our Pali cuvées, adding freshness and depth when blended together with inoculated barrels prior to bottling. In 2019, we bottled our first 'Wild Series' wine on our Pali label. Today, Pali's 'Wild Series' Chardonnay is made from sustainably farmed grapes grown on Pali Vineyard in the Sta. Rita Hills in Santa Barbara County.

The wine is fermented using wild, naturally occurring yeasts and without the use of conventional winemaking tools and additives including sulfur throughout its élevage. The grapes for this wine were picked and gently pressed into a stainless steel tank. After two days of settling, the juice was racked off its lees into a second tank, and then barreled down into neutral French oak barrels. Once the fermentation began, the barrels were stirred every day with a concerted effort to keep the fermentation temperature below 68°F. At the conclusion of fermentation, the barrels are self-topped via gravity. The wine was then aged briefly prior to blending and bottling. This wine is unfinned and unfiltered and will naturally develop sediment.

WINEMAKER NOTES

This wine is made in "natural" style allowing the true flavors of the Chardonnay grape shine without the addition of oak or any other flavor altering components. Harvested early with the intent of creating a wine high in acid and low in alcohol. This wine shows lots of citrus and tropical fruits on the nose. Bright acid, lively minerality on the palate with flavors of lemon peel, green apples and honeysuckle.

TECHNICAL INFORMATION

- **VINEYARD(S)** : Pali Vineyard
- **FARMING** : Sustainable (SIP Certified)
- **ABV** : 12.5%
- **AVA** : Sta. Rita Hills AVA
- **VARIETALS** : 100% Chardonnay
- **PRODUCTION** : 112 Cases
- **FIRST VINTAGE** : 2019

ABOUT PALI WINE CO.

To craft world class, critically acclaimed, site-specific Pinot Noirs and Chardonnays.

Our original Pali brand produces premium Pinot Noir and Chardonnay sourced primarily from vineyards in the Sta. Rita Hills and neighboring wine-growing regions. The region's terroir, including its transverse ranges, limestone rich soils, and cool ocean fog, is ideal for growing Pali's poised Pinot Noir and Chardonnay wine grapes. Pali produces a wide-range of bottlings from entry-level to esoteric vineyard and clonal-specific, from still to sparkling, and from white to pink and red. While most of our grapes come from our Sta. Rita Hills estate 'Pali Vineyard,' Pali partners with a handful of other family-owned and world-renowned vineyards in the area among the likes of Fiddlestix, Rancho La Viña, and Bien Nacido Vineyards. Most recently, Pali has introduced its 'Wild Series,' natural wines made using only wild, naturally occurring yeasts that remain unfinned and unfiltered.

