



GREGORY
JAMES

2018 Hawk Hill Vineyards Chardonnay Sonoma Coast, Sonoma County

Tasting Note: The Hawk Hill Chardonnay exhibits an apple and pear blossom nose with hints of lemon zest. The slight butter character on the nose and palate compliment and balance the brightness of the fruit character. This beautifully aromatic wine has crème brulee weight with a long lasting citrusy finish.

Winemaking Notes: This cool climate Chardonnay is hand-harvested before dawn and delivered cold to the cellar where it was gently pressed to a stainless steel tank. The following day, the juice was racked to used French oak barrels. The barrels were placed into the cellar (55 degrees F) to keep cool during primary and secondary fermentation. Once complete, the barrels were topped up and stirred once a month to homogenize the settled lees in order to build mouthfeel in the finished wine. After three months, the wine was racked off the lees and transferred to a combination of stainless steel drums and new and neutral French oak barrels. Aged for 21 months prior to bottling in June of 2020.

Vineyard Notes: The Hawk Hill Vineyards are situated above the small town of Freestone, west of Sebastopol, within the Sonoma Coast appellation. The majority of the 7 acres dedicated to Chardonnay is planted to Clone 5 with some Old Wente-Hyde clone mixed in. These vines benefit from cool morning fog and moderate afternoon temperatures that promote the natural acidity in the grape and maintains the true varietal character.

Technical Information

Fruit Source: Hawk Hill Vineyards, Sonoma Coast, Sonoma County

Varietal: 100% Chardonnay

Harvested: October 20, 2018

Barrel Treatment: 22% Stainless Steel, 44% New & 34% Neutral French Oak

Bottled: June 24, 2020

Final Chemistry: 7.1 g/L TA, 3.59 pH. 14.1% Alcohol

Cases produced: 125