

# OUTWARD

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## 2022 Bassi Vineyard Chardonnay

### vineyard

Bassi Vineyard is a coastal site, located approximately 1.2 miles from the ocean near the town of Avila Beach. The vineyard is planted on marine-derived sandstone and sandy loam soils. It is farmed organically with biodynamic practices and inputs.

The clone 4 Chardonnay that we source was planted in 2001 on a south-facing hillside and is very exposed to the cool wind and fog from the Pacific.

### winemaking

The 2022 Bassi Chardonnay was harvested by hand on August 29, 2022.

The fruit was gently pressed whole-cluster. The juice was settled overnight then racked to neutral oak barrels where it underwent a native yeast fermentation.

Once fermentation was complete, the barrels were topped up and aged for 10 months without disturbing the lees. Minimal sulfur was added for stability before bottling without fining or filtration in July 2023.

### tasting notes

The 2022 Bassi Vineyard Chardonnay has the site's quintessential notes of citrus and salinity, with added richness of juicy orchard fruit. White flowers and dried herbs co-mingle and waft from the glass, while the fruit layered mid palate is lifted by bright acidity that carries through to the finish.

### details

- composition: 100% Chardonnay
- cases Produced: 72
- harvest Brix: 21.4
- alc: 12.5
- pH: 3.27
- TA: 6.7 g/L
- RS: 0.3 g/L