

## **2014 Point & Line Chardonnay**

Source, Appellation - Sierra Madre Vineyard, Santa Maria Valley

Clone(s) - 100% Clone 4 from block 229A

Harvest - 23.0° brix on September 11, 2014

Bottling - 186 cases on January 25, 2016

Élevage - 16 months. Unracked.

Cooperage - 33% new Rousseau French barriques, along with Damy, François Frères, Taransaud, and Mercurey cooperage.

TA - 6.21 g/L

pH - 3.52

ABV - 13.7%

Hand-picked grapes were sorted upon arrival and gently whole-cluster pressed to settle overnight. The juice was then racked for fermentation in a combination of new and use French oak barriques. Inoculated for MLF. Unstirred, unshaken.

We knew the composition of the juice was rather infallible with really great balance between acidity, mouthfeel and vivid fruit flavors. With such great material from an old-school site such as Sierra Madre we felt confident in simply leaving it alone until filtration prior to bottling. New world chardonnay when right like this feels like amplified burgundy, delicious and succulent.

Clarity and elegance through balance; fresh, spiced poached pears and aromas of meyer lemon bars, followed by a layer of tightly focused green apple, elusive stony minerality and an amazingly long, toasted nut finish.