

## **POINT & LINE®**

**2016 Chardonnay - Sierra Madre Vineyard, Santa Maria Valley AVA**

### **Technical Data**

Clone(s) - 100% Wente Clone 4, Block 229A

Harvest - 23.1° brix on Tuesday, September 20, 2016

Élevage - 18 mos. Barrel-fermented. Racked prior to bottling into second-use Rousseau puncheons and neutral Taransaud, Sirugue, Cadus, Demptos, Damy, Mercurey barriques.

Bottling - 288 cases on March 19, 2018

TA - 6.92 g/L pH - 3.50 ABV - 13.72%

### **Harvest and Bottle Notes**

With a good bit of rain early in the year, a relatively stress-free growing cycle, and minimal extreme weather until some heat spikes in late September, the growing season presented a real opportunity for classic grape maturation. The cool and relaxed growing season at Sierra Madre Vineyard in 2016 enabled us to take full advantage of extended hang time and pick entirely on sugar development. The result is a golden Chardonnay with palate-coating richness that retains a quenching acidity.

The 2016 Chardonnay exhibits inviting notes of wet stone and citrus blossoms on the nose. Honeyed and supple on the palate, the wine is loaded with complex, flavorful layers of pome fruit, praline and frangipane, yet stays on the beam and refreshes with a preserved lemon, saline-like natural acidity. Barrel-fermented and aged, full malo, no punches pulled, this is ultimately a sun-kissed Californian wine at heart.