



2016 BREA LA ESTANCIA CHARDONNAY | SANTA LUCIA HIGHLANDS

BLEND : 100% Chardonnay

NOSE : Pear Skin, Honeysuckle, Flinty

PALATE : Lemon Rind, Lychee, Salty

SOIL : Chualar Loam with Granite and Sandstone

AGING : 16 months in Austrian Oak puncheons

ALCOHOL : 13%

TOTAL PRODUCTION : 251 cases

La Estancia Vineyard in the historic Santa Lucia Highlands was planted in 1973 by James Harkins, the same year his granddaughter and current vineyard manager, Erin Phillips, was born.

Starting with Chualar loam- the alluvial and porous soil, rich with granite and sandstone, provide a nourishing environment for grape vines and are enriched with many of Rudolph Steiner's farming principles to enliven the soil and bring the grapes to life!

Erin brings a fresh approach to farming this 43-year-old vineyard adding only the lightest touches to maintain balance in the essential ingredients to growing tasty grapes: fresh soil, air, water. Most importantly, she adds loads of love!

In the cellar we used only native yeast fermentation. The Chardonnay was fermented in 1-2 year Austrian Oak barrels to allow the wine to breath and gain texture, and aged in said barrels for 16 months. SO2 was only used once about a month prior to bottling to help the wine retain a sense of freshness and acidity. The wine did go through partial malolactic fermentation