

BREA

CHARD

2018 BREA CHARDONNAY | SANTA LUCIA HIGHLANDS

VARIETAL: CHARDONNAY

VINEYARDS: LA ESTANCIA VINEYARD

LOCATION: SANTA LUCIA HIGHLANDS

ALCOHOL: 12%

TOTAL PRODUCTION: 1,305 CASES

WINEMAKER NOTES:

Picked by the phases of the moon. Direct to press and barrel fermented. All native yeast. Barrel aged in neutral French Oak for 8 months. The wine went through partial malolactic fermentation.

VITICULTURAL AREA:

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. The vineyard is 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. She adds only the lightest touch to maintain balance using the essential ingredients to growing tasty grapes: fresh soil, air, water, and most importantly adding loads of love!

BREA Wines are made naturally, meaning no use of inoculated yeasts or bacteria. We use only native yeast to spark fermentation. We do not add any powdered tannins or enzymes. A minimal dose of S02 is added 4 weeks before bottling to some wines. Produced and bottled in Berkeley, CA.

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