

SUBJECT TO CHANGE

WINE CO.

2018 Coastview Vineyard "Bang Bang" Chardonnay



Grape(s): 100% Chardonnay

Vineyard: Straddling an exposed ridge of limestone, granite and chalk soils, the Coastview Vineyard sits at 2400 feet elevation with sweeping views of the Salinas Valley, the surrounding Gabilan Mountains, and Monterey Bay in the distance.

Coastview was purchased in the 90s by John Allen, who continues to organically farm the vineyard alongside his son, Parker. Their holistic approach with focus on sustainability can be seen in everything, from the large flock of sheep that they use in lieu of herbicides, to the artesian spring wells that they use for irrigation in times of severe drought.

AVA: Monterey

Method: The Bang Bang Chardonnay was foot-crushed whole-cluster in the picking bins and allowed to macerate for a day in order to gain some texture and natural protection from the compounds in the skins. The next day the juice was pressed off to a stainless-steel tank, settled for a day and barreled down to neutral oak barrels, fermenting and aging for 8 months on the lees. Racking was done two months before bottling to allow the wine to come together in the tank. As always, the wine is bottled unfiltered, unfiltered and with no SO₂.

ABV: 11.3%

Case Production: 228 cases

Bottling Date: May 2019

Release Date: January 2020