



2018 *Las Arenas*
Santa Cruz Mountains
Chardonnay

AROMA

wet stone, brioche, apple compote

FLAVOR

golden kiwi, slate, green pear

FOOD PAIRINGS

roasted chicken w/ preserved lemon, Hamachi Kama, cauliflower gratin

VINIFICATION

8.2 tons harvested between Sept. 22 - 29. All vineyards fermented separately in neutral oak barrels, using both wild and cultured yeasts, with a slow malolactic fermentation completing. Eight months in barrel before blending and racking into steel to settle for 1 month. Cross-flow filtered prior to bottling.

SITE

A selection of premier SCM vineyards compose this wine. All sites situated 4-5 miles from the Pacific Ocean at lower elevations placing them in the fog. The "uplift" soils are calcium rich with a layer of sand above calcareous deposits. Clonal material based on Old Wente, Dijon 75, 95 and 96. This extremely cool growing region is distinguished by its complex relationship with the Monterey Bay, omni-present fog, and coastal redwoods.

NOTES

Our success in Santa Cruz is largely allied to our partnership with local legend, Prudy Foxx. Known as the Vine Whisperer, Prudy manages our vineyards in the Aptos-Corralitos zone, and she does so in a mysterious, witchy way. Every vine is regarded uniquely and we've seen her pitching crushed up oyster shells from her pocket into the rows. *Las Arenas*, which means "the sands" in Spanish, refers to the deep sandy soils found in this pocket beside the cold Monterey Bay. A blend of three designate-worthy vineyards—La Marisma, Howard Family, and Bruzzone—this Chardonnay captures the essence of the heavily forested, fog-choked, maritime zone and yields a wine with the electric sap found solely in state's most extreme growing zones.

DETAILS

Vineyard: Howard, Bruzzone,
La Marisma
Appellations: Santa Cruz Mountains
County: Santa Cruz
Winemaker: Drew Huffine
Production: 174 cases
Anticipated maturity: 2020-2025

pH: 3.27
Brix: 22.6°
Total acidity: 7.1 g/L
Residual sugar: 0.7 g/L
Alcohol: 13.7%
Yield: 3-4 T/acre
Clones: 95, 96, old Wente
Harvest date: 9/22, 9/26, 9/29
Bottling date: 5/22/2020

