



2019 Skycrest Vineyard
Anderson Valley
Chardonnay

AROMA

pennyroyal, bartlett pear, lime zest

FLAVOR

marzipan, preserved lemon, crushed rock

FOOD PAIRINGS

coquilles Saint-Jaques, pan-fried ling cod, cotoletta

VINIFICATION

2.34 Tons hand-harvested on Sept 17th (clone 72) and 25th (clone 4). Clones fermented separately on wild yeasts in neutral oak barriques and puncheon, completing a slow malolactic fermentation. Aged in barrel for 10 months, before racking to steel for six more months of anaerobic aging. Bottled without fining or filtration.

SITE

This elusive vineyard is pitched along a series of ridge lines at 2500' in the bucolic Anderson Valley, 20 miles from the coast. Its tough mountainous soils range from grey shale to decomposed sandstone with veins of quartz crystal. The clonal material differs by block—this wine is a blend of clone 72, planted in 2011, and clone 4, planted in 2006. This eastern edge of the valley is subject to extreme temperature swings, late flowering, and naturally low yields.

NOTES

Perched atop the Northern range above Boonville sits the hidden (and aptly-named) Skycrest Vineyard. It was not planted with the idea of visitors in mind. As the name infers, Skycrest is a high elevation site. At 2,500' it is the Anderson Valley AVA's highest. Pushing out of fractured grey shale, the vineyard blooms and ripens 2-3 weeks later than the rest of the valley. It's constantly in the wind making flowering difficult, berries small, and yields low. We selected two distinctive blocks here—one planted to old Wente Clone 72, the other to Clone 4. The C-72 provides the pleasure and the C-4 the tension! This racy mountain Chardonnay has great energy and drive. It's unlike any wine we have ever produced and seems to amplify the cool sunshine, forest, and proximate sea. There are alpine notes in the wine—pine needle and lemon verbena and pulverized rock. Sara has been pairing it with white sea bass smeared with miso butter, and steamed in a cabbage leaf.

DETAILS

Vineyard: Skycrest	Total acidity: 6.4 g/L
Appellations: Anderson Valley	Residual sugar: 0.1 g/L
County: Mendocino	Alcohol: 13.3%
Winemaker: Drew Huffine	Yield: 3.5 T/acre
Production: 152 cases	Clones: 4, 76
Anticipated maturity: 2021-2027	Harvest date: 9/17, 9/25/19
pH: 3.3	Bottling date: 1/28/20
Brix: 21.5°	

