

## AROMA

chamomile, kiwi, rock salt

## FLAVOR

pear skin, lemon verbena, limestone

## FOOD PAIRINGS

chicken outlet, mac 'n' cheese, king crab tostada

## VINIFICATION

The fruit was hand-harvested, destemmed, and the berries broken before being pressed. The majority of the juice was fermented in stainless steel tanks, and the balance in neutral oak puncheons, where they remained (with no battonage) for 6 months before racking. A gentle cross-flow filtration was performed prior to bottling.

## SITE

A selection of complementary Sonoma County vineyards compose this wine. While each site is distinct, they share a common commitment to sustainable horticulture and strident farming. Our intention for this wine is to express the unique character of this region. Warm days and cool nights, tempered by consistent oceanic fog, yield nuanced Chardonnays balanced by brisk acidity.

## NOTES

Vintage 2019 brought us a much different weather pattern than we saw in 2018. Where 2018 produced a record sized crop that slowly ripened under cool conditions into the Fall, 2019 was smaller with a mixed pattern of cool nights and warm days, timely rain, and a few memorable heat spikes at just the right time to color up the skins. We were presented with a group of wines that over-delivered and in some cases surpassed the epic 2018 vintage in terms of quality. The aromatics on these 2019 Chardonnays are off the charts—and that goes across the board in our cellar from SoCo to *Estero* to Skycrest. Because we had a healthy crop from all our sites, we treated SoCo like the Bourgogne Blancs that inspired it, and declassified several lots of Vineyard Designate wine from sites like Tidal Break, Casa Seca, and *Estero*. Further, since it took us longer to sell through the jumbo sized 2018 SoCo production, we elected to overvintage the 2019 SoCo—total time in tank was 20 months—resulting in the most complex, layered version of SoCo we have seen in years. You're welcome!

## DETAILS

Vineyards: Occidental, Goldridge, Piner, Teac Mor, Casa Seca, Tidal Break	pH: 3.36
Appellations: Sonoma County	Brix: 22.5
County: Sonoma	Total acidity: 6.5 g/l
Winemaker: Drew Huffine	Residual sugar: 0.7 g/l
Production: 4561 cases	Alcohol: 13.0%
Anticipated maturity: 2021-2029	Yield: 2-8 T/acre
	Clones: Heritage Wente, 4, 95, 96
	Harvest date: 8/29, 9/6, 9/10, 9/15, 9/26, 9/29
	Bottling date: 12/14/2021

