

## AROMA

kiwi skin, graham cracker, flint

## FLAVOR

mineral, toasted almond, tangerine

## FOOD PAIRINGS

grilled lobster tail, linguine con vongole,  
gruyere + caramelized onion frittata

## VINIFICATION

1.85 tons hand-harvested on Sept. 13. Fermented on wild yeasts in neutral oak barriques and puncheons, 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

A former apple packing ranch situated in the heart of the Russian River Valley, about 13mi from the coast at just under 200ft elevation. Casa Seca refers to the turn-of-the-century apple kiln (or dry house) still standing on the property. Planted in 1988 with 3 unique Wente clones on AXR-1 rootstock; our block features the rare Curtis clone which ripens slowly, produces smaller clusters, and holds its acid. Soil is a sandy/clay/loam mixture known as Goldridge. Dry-farmed by the ever-thoughtful Eva Dehlinger.

## NOTES

We'll never forget the day we got a hand-written postcard in the mail from Eva Dehlinger. She commended us on our renderings of heritage clone Chardonnays over the years and inquired if we'd be interested in a new project she and her family were managing. The Vineyard was situated in a celebrated neighborhood—sandwiched between Kistler and Dehlinger on Vine Hill Rd. Planted in the 1980s on rare 8X8' spacing, to three heritage clones of Wente Chardonnay. It was on AXR-1 rootstock (!) and was being dry-farmed. Yep, we were interested. We selected a block with the rare Curtis clone (the most savory, acid-preserving clone of the three) and named it Casa Seca, or "dry house" after the 1880's brick apple kiln still looming over the vines. . If you liked our now-fallen Chuy Vineyard Chardonnay, this one's for you.

## DETAILS

Vineyard: Casa Seca	pH: 3.22
Appellation: Russian River Valley	Brix: 21.3°
County: Sonoma	Total acidity: 7.1 g/l
Winemaker: Drew Huffine	Residual sugar: 0.1 g/l
Production: 125 cases	Alcohol: 13.2%
Anticipated maturity: 2022-2026	Yield: 4 T/acre
	Clones: Curtis
	Harvest dates: 9/13/2019
	Bottling date: 1/27/2021

