

AROMA

sea shell, wild nettles, finger limes

FLAVOR

lemon balm, miso paste, crushed chalk

FOOD PAIRINGS

clams with fregola, corn chowder, epoisses on toast

VINIFICATION

3.07 tons hand harvested on Sept 3. Chardonnay clones 4 and 76 fermented separately on wild yeasts in neutral 600L puncheon barrels, completing a slow malolactic fermentation. Aged in barrel for 10 months, before racking to steel for an additional six months of anaerobic aging.

SITE

A deep coastal site in the lee of a forbidden Buddhist monastery. Sits at 700-800ft between the first and second ridge, three miles from the Pacific on an active seismic fault. Soil is strewn with luminescent blue volcanic rock and sandstone. Steep and angular with multiple aspects -- all of them lashed by fog and ocean-born wind. Clones 76 and 4 planted in 1999 and farmed Certified Sustainable.

NOTES

This far coast vineyard sits in the lee of a forbidden Buddhist monastery, just to the North of the Hirsch Vineyard. It is a series of undulating slopes full of luminescent blue volcanic rock, mixed with shale and sandstone. This area is seismic and still very much on the move. The North American plate is colliding with the San Andreas Fault creating an uplift soil that is unique in all the world, and well suited for viticulture. The precipitous slopes require a big labor crew who render all the Certified Sustainable farming work by-hand. This vineyard has been quietly turning out what are now some of our favorite chardonnays ever produced. Razor sharp with 3.2 pH is reminds us...dare I say...like the wines we drink from Chablis. These wines are going to be fun to track in the cellar.

DETAILS

Vineyard: Tidal Break	pH: 3.25
Appellation: Sonoma Coast	Brix: 21.2°
County: Sonoma	Total acidity: 7.2 g/l
Winemaker: Drew Huffine	Residual sugar: 0.3 g/l
Production: 169 cases	Alcohol: 12.9%
Anticipated maturity: 2024-2030+	Yield: 3 T/acre
	Clones: 4 & 76
	Harvest dates: 9/3
	Bottling date: 2/14

