



2023 Tidal Break Sonoma Coast Chardonnay

AROMA

oyster shell, kombu, yuzu

FLAVOR

crabapple, preserved lemon, mineral

FOOD PAIRINGS

shrimp skewers w/ citrus, miso black cod, beer can chicken

VINIFICATION

3.13 tons hand harvested on Oct 5th. Chardonnay clones 4 + 76 cofermented on native yeasts in neutral 600L puncheons. The wine completed a spontaneous malolactic fermentation, and was aged in barrel for 10-mos. Racked to steel for an additional 6-mos. of anaerobic aging. Bottled unfiltered/unfiltered.

SITE

A deep coastal site in the lee of a forbidden Buddhist monastery. Sits at 700-800 ft 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

Every year brings added dimension to our understanding of a vineyard. Tidal Break is a complex site. It runs along the spine of the San Andreas Fault, in the Garcia Watershed, just a few miles from the cold Pacific. It's planted on a rugged, rocky site that was once logged for redwoods, then grazed by cattle. It's Goldridge soils are full of weathered sandstone and ocean floor material that "layered up" over the millennia. This well draining soil with a pH of 5 is fairly acidic, but is ideally suited for vine roots. Vigor is never an issue here. Most of this ranch is planted to Pinot Noir, but the prized block of Chardonnay sits in a protected little pocket that acts like a banana belt. This unique aspect is key--especially during flowering, a time often buffered by wind. We were thrilled to learn recently that this ranch is moving to regenerative and no till farming. This 2023 installment shows the majesty of the vintage in technicolor and fills us with excitement about the future here.

DETAILS

Vineyard: Tidal Break
Appellation: Sonoma Coast
County: Sonoma
Winemaker: Drew Huffine
Production: 154 cases
Anticipated maturity: 2028+

pH: 3.23
Brix: 21.2°
Total acidity: 5.73 g/l
Residual sugar: 0.7 g/l
Alcohol: 13.4%
Yield: 2 T/acre
Clones: 4 & 76
Harvest dates: 10/5/23
Bottling date: 3/10/25

