# brick & mortar

- est. 2011 - chardonnay manchester ridge vineyard mendocino ridge

## **VINEYARD**

Manchester Ridge Vineyard sits at a 2,000 foot elevation due west of Anderson Valley and about four miles from the Pacific Ocean. On the ridge tops of the Pacific Coast mountain ranges, this vineyard resides above the fog throughout the year. The maritime influence coupled with the bright yet cool sun on the coast increases the hang time of our Pinot Noir and Chardonnay, further elevating the bright minerality imparted by the Goldridge soils. Unpredictably blustery, cold and everchanging, the climate at Manchester Ridge Vineyard is by far the most challenging of all of our vineyards we work with but the rewards are amongst the greatest.

#### VINTAGE

The 2016 vintage was again early, but not as early as 2015. Yields were near normal in all vineyards with above-average quality. With a relatively even growing season that followed welcomed winter rains to alleviate drought conditions, the mild daytime high temperatures and colder nights aided in producing fruit with wonderful depth and concentration. 2016 will go down as the fifth consecutive vintage of exceptional fruit quality in California.

### **WINEMAKING**

We strive to allow the site to shine in every wine we produce. The Chardonnay is whole-cluster pressed and allowed to settle via gravity before being transferred to french oak barrels (33% new). Native primary and fermentation occur lasting upwards of six months. No malolactic fermentation nor bâtonnage is performed to the barrels in order to preserve a pure expression of the vineyard, as the intense sunlight of the site creates incredible texture in the fruit. Our Chardonnay is aged in barrels for ten months before a light fining and filtration prior to bottling.

#### WINE

The 2016 Manchester Ridge Vineyard Chardonnay is the inaugural release hailing from the furthest reaches of the Mendocino coastline. Full of expressive white blossoms, yellow apple and matchstick flint, the aromatics are expansive and alluring. Richer in style that most of our Chardonnays, the palate showcases lemon curd and passionfruit with a striking and energetic finish. Gorgeous in its youth, we foresee this wine improving over the next 10+ years.



### **TECHNICAL NOTES:**

Vineyard Designate: Manchester Ridge Vineyard AVA: Mendocino Ridge Production: 170 cases Alcohol: 13.0% Release Date: May 15th, 2018