

2018 ESCOLLE CHARDONNAY



WINE TECHNICAL DATA

APPELLATION	SANTA LUCIA HIGHLANDS		
VINEYARD	ESCOLLE VINEYARD		
BRIX	22.4	PH	3.3
ALCOHOL	13.43% by Vol		
PRODUCTION	600 cases (12X750ML)		



PLACE

Escolle Vineyard is located at the Northern end of the Santa Lucia Highlands. This site is impeccably farmed by the Caraccioli Family, who are incredible stewards of the their land. Very low water usage translates into low yields of intense fruit full of flavor and acidity. The strong marine influence and well drained gravelly loam soils of Chular deliver Chardonnay fruit that showcases both power and finesse.

WINEMAKING

- Fermented to dryness in cool temperatures using neutral French oak barrels.
- Aged on lees for 10 months.
- Stirred twice to promote natural occurring partial malolactic fermentation.
- 75% malolactic fermentation
- Gentel filtering prior to bottling

VINTAGE NOTES

2018 was an ideal vintage throughout Monterey County and the Santa Lucia Highlands. We saw very moderate temperatures this vintage without heat spikes which allowed fruit to slowly ripen and develop until we thought the time was just right to pluck beautiful clusters off the vines. We work closely with the Caraccioli family in order to pick grapes solely after achieving physiological ripeness, which translates to minimal winemaking procedures in the cellar. By doing so we are able to create wines of purity and place.