



2019 HIGHLAND CHARDONNAY

appellation: SANTA LUCIA HIGHLANDS

vineyards: Double L, Mcintyre, Tondre, Leavens

clones: DIJON 96, 548, 4, 95, 17

soils: CHUALAR AND ARROYO SECO LOAMS (GRANITIC)

climate: COOL, REGION I+

alcohol: 13.8% acidity: 6.4 G/L ph: 3.20

cooperage: 8 MONTHS AGING IN FRENCH OAK; 26% NEW

malolactic: 90% retail price: \$28.00

PLACE

Located in the well-drained foothills above the Salinas Valley, the Santa Lucia Highlands Appellation features perfect conditions for growing award-winning chardonnay. Nearby Monterey Bay's ocean breezes cool the appellation, leading to a long growing season and gentle ripening.

With each vintage of Highland Chardonnay, we showcase the unique attributes of the Santa Lucia Highlands AVA. The 2019 cuvée includes 51% fruit from our certified organic Double L estate, with the balance from outstanding neighbors, including McIntyre and Tondre vineyards.

VINTAGE

The 2019 vintage commenced with bud break in late March, after a cold February and yearly precipitation 16% above average. Though the growing season began 10 days late, slightly warmer than average temperatures starting in April helped the vines catch up. A rain event in May gave the vines an extra drink, though also increasing mildew concerns. The warm temperatures helped to achieve wines with great phenolic, acid, and flavor balance.

WINE

The grapes were hand picked and sorted in the vineyard. Whole cluster pressing preserved the fruit flavors and natural acidity. We barrel fermented the wine in 26% new French oak and partial malo-lactic ensured the wine a creamy richness, balanced by bright acidity.

This focused, elegant chardonnay's aromas feature lemon curd, caramel apple, and apple pie. On the palate, aromas are complemented by a light touch of baked apple and pear. Incredibly food-friendly, the 2019 Highland Chardonnay is a perfect match for cream-sauced pastas, roast pork, and seafood.