



METZ ROAD

Chardonnay | vintage 2017 | Riverview Vineyard

ESTATE GROWN • MONTEREY

We specialize in small-lot, single-vineyard Pinot Noirs and Chardonnays from our estate Riverview Vineyard. Set along the eastern benchlands of the Salinas Valley, this cold-climate site owes its vinous personality to decomposed granite soils, morning fog and strong winds off Monterey Bay some 40 miles to the north. These unique conditions help distinguish our wines from their brethren in the Santa Lucia Highlands directly across the valley. To preserve the intrinsic character of the Riverview Vineyard, we use sustainable farming practices and innovative winemaking techniques including on-site fermentations with wild yeast.

VINEYARD: Our estate Riverview Vineyard is a 340-acre, cold-climate (Region 1), sustainably farmed, benchland property that overlooks the Salinas River. It is situated on the east side of the Salinas Valley just below the Pinnacles National Park. This property features granitic soils, great exposure and little protection from the strong winds that scrub the valley every afternoon. It is planted to an assortment of varieties, clones and rootstocks specifically matched to the various micro-climates, soils and aspects of the terrain. The namesake Metz Road runs alongside the property.

WINEMAKING: The grapes were hand-picked in the cool early morning hours to ensure freshness. A portion of the fruit was hand lugged, gently pressed, settled and then transferred to new French oak barrels stored in a refrigerated container at the Riverview Vineyard. This guaranteed that the fermentation was initiated by wild yeast indigenous to the site. Following a long, cool barrel fermentation, the wine was kept on its lees and aged in 100% French oak barrels (92% new) for 14 months. Regular stirring of the lees enhanced the aromatics and texture. The final blend was a selection of our top barrels.

TASTING NOTES: Our 2017 Chardonnay bears the unmistakable aromatic and textural signature of the Riverview Vineyard. As with our 2016, this is a lavish wine that reflects the character and complexity of this windy, cool-climate property. The nose includes citrus, green apple, pear, vanilla, butterscotch and fresh-baked brioche. The palate is lush, round and concentrated. The wine's natural opulence is deftly balanced by firm, well-integrated acids.

Casey DiCesare, Winemaker



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| VINEYARD | Riverview Vineyard |
| CLONE | Clone 4, Dijon 96 and 78 |
| HARVEST DATE | Hand-harvested Sept 11-29, 2017 |
| AGING | 14 months in 100% French oak (92% new) |
| ALCOHOL | 14.5% |
| pH | 3.54 |
| TA | 6.6 g/L |
| PRODUCTION | 2,158 six-bottle cases |