



# ELDER ROCK

PLACE MATTERS

## 2018 CHARDONNAY CENTRAL COAST, CALIFORNIA

*Millions of years ago, alluvial fans and flood plains containing rock and shale fragments were deposited along the Central Coast region of California. These ancient marine layers are evidenced today by the rocky terrain and soils that we call 'elder loam'. At Elder Rock, we strive to craft wines that display the unique terroir and prehistoric roots of the land, wines that express a strong sense of place.*

APPELLATION: Central Coast

VARIETAL COMPOSITION: 95% Chardonnay, 5% Pinot Blanc

TASTING NOTES: Aromas of tropical fruit, citrus and red apple with delicious notes of butterscotch and honey highlight this rich yet balanced style of Chardonnay. The inclusion of a small amount of Pinot Blanc adds a notes of roundness to the mouthfeel, leading into a crisp, long finish.

WINEMAKING: The grapes were gently pressed as whole clusters and the juice was received to a stainless steel tank. The juice was cleanly racked and fermented in stainless steel at a cool 55 degrees Fahrenheit to retain the fresh fruit aromatics. Following fermentation, the wine was racked off the lees for aging in a combination of French oak and stainless steel tanks, in order to balance richness with bright acidity.

ALCOHOL: 13.5%

PH: 3.49