



VARIETY:
Chardonnay

VINEYARD:
Riverview

APPELLATION:
Monterey

HARVEST DATE:
Sep 22, 2018

ALCOHOL: 14.5%

PH: 3.48

TA: 6.9 g/L

AGING:
100% new French oak,
20 months

BOTTLING DATE: July 23, 2020

CASES PRODUCED: 79



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VINEYARDS

2018 RIVERVIEW VINEYARD CHARDONNAY

TASTING NOTES

It began as a plan to craft a Chardonnay that captured the true essence of our estate Riverview Vineyard, an exceptional benchland site. It evolved into creating a micro-winery on the vineyard in order to conduct a true native yeast, in-vineyard fermentation. The result is a wine that beautifully displays Riverview's unique thumbprint. Aromas of pear, yellow apple and stone fruit are accented by notes of vanilla, caramel and butterscotch. Elegantly balanced with crisp acidity, this medium-bodied wine has a bright fruit and lingering mellow oak finish.

VINEYARD

Our Riverview Vineyard is located two miles southeast of Soledad and adjacent to the Pinnacles National Park on a bench overlooking the Salinas River. The bench location aids in creating excellent air flow and the southwestern exposure maximizes available sunlight. Morning fog and afternoon winds from the Monterey Bay's marine influence create a true Region I climate, allowing the fruit to ripen slowly and evenly. Riverview Vineyard is a premier vineyard site with ideal attributes for ultra-premium Chardonnay.

VINTAGE

The 2018 growing season was perhaps the most drama-free vintage in years. Beginning with refreshing and timely rains that led into a cooler than average spring, the bloom period was delayed and extended into June. Right on cue, warm temperatures arrived in August, enabling fruit growth and color development to catch up. Fall conditions were perfect, with mild temperatures and no significant rainfall, allowing grapes to ripen slowly and steadily. The result was a winemaker's dream: fantastic fruit with excellent quality and flavor potential.

WINEMAKING

The grapes were picked in the cool early morning hours to ensure freshness. After a short trip from the vine rows to our micro-winery, located in the center of the vineyard, the grapes were gently whole-cluster pressed, then the juice was allowed to settle before being racked to 100% new French oak barrels. The barrels remained in the micro-winery, free from any commercial yeast, ensuring the fermentation was initiated by wild yeast indigenous to the Riverview Vineyard. Following a long, cool barrel fermentation, the wine was kept on its lees and aged for 20 months. Regular stirring of the lees enhanced the aromatics and texture. The final blend was a selection of our top three barrels.

WINERY & TASTING ROOM

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