



RELATIONSHIPS Our wines begin in the vineyard with the people who plant and cultivate the vines. A true understanding of the soil and microclimate is the beginning to unlocking a vineyard's potential and our growers have spent decades honing their farming to deliver exceptional quality wine grapes. Farming within the parameters of each vintage requires a connection to the earth that is hard-won and humbling, so working with viticulturists who 'listen' to their vines and strive for quality over quantity rewards us both in the relationship and in the cellar. Working closely with our coopers ensures that our oak program is dialed-in for each wine so as to help frame the structure of the wine without taking center stage.

SOURCING Earth, soil, terroir – the gradation from the generic to the specific to the unique. Recognizing this distinction is the foundation of seeking vineyards of notable character. We set our sights on small vineyard parcels that embody the best and most recognizable hallmarks of each region at times layering complimentary components across appellations to create blends of nuance and complexity.

ELEVEN Chardonnay was grown in the Sonoma Coast where the cool climate fruit strikes a balance between opulence and elegance. Defined by its proximity to the dramatic Pacific coastline and a direct maritime influence it is characterized by pastoral valleys rolling hillsides, high rainfall, adobe to silty sand soils, and windswept ridges. The growing season is long, natural acidity is abundant.

WINEMAKER NOTES Fermentation and the ensuing eight months of cellaring took place in a combination of stainless steel tanks and French oak barrels. The barrel-fermented component included 20% new French oak and 15% second fill barrels. A further 40% of the blend was aged sur-lie in neutral French oak to build richness and texture and to round out the lively acidity. The balance of the blend was aged in stainless steel tanks to retain bright fruit and a vibrant bouquet. This cool climate Chardonnay is delicate in profile; balancing Meyer lemon and white peach fruit with honeycomb, flint, and mineral notes. The palate reveals notes of sweet apple and mellow pear, and preserved lemon. A vivid streak of acidity runs through the palate, unifying flavors and leading to a crisp, toasty, lightly oaked finish.

PRODUCTION: 15,000 bottles
100% CHARDONNAY
Alc: 13.9% • pH: 3.63 • TA: 6.4 g/L • R.S.: 0.04%