

GENEROUS & BALANCED

2021 CANNONBALL CALIFORNIA CHARDONNAY

Origin: We are captivated by the expression of Chardonnay fruit sourced from coastal vineyards in Monterey, San Luis Obispo, Sonoma, Mendocino, and Santa Barbara Counties. These varied geographies are unified by the climatic element of fog, which serves to modulate vine growth and maintain steady, measured maturation of the fruit. Loamy soils and deficit irrigation coupled with sustainable farming practices provide balanced growing conditions and production of distinctively superior fruit.

Winemaking: The Cannonball style celebrates Chardonnay's Burgundian roots and wraps them in an exuberant Californian embrace. We seek to coax a multifaceted expression from our fruit to liberate and express the fruity, spicy, and savory dimensions of the variety. We are partial to Chardonnay clones that are prone to the 'hens and chicks' (millerandage) phenomenon where berries on the same cluster vary considerably in size as we find that such fruit contributes texture and phenolic intrigue to the finished wine. Early morning harvesting, gentle handling, cool fermentation temperatures both in stainless steel and in French oak, monthly lees stirring for mouthfeel and integration of nutty character, mid-cycle cellar blending, and marrying of the final blend for several months prior to bottling are our winemaking signature.

Aromas: Yellow apple, bosc pear, pineapple, and lemondrop fruit lead on the nose and are accented by an underlying current of toasty boulangerie and pastry notes, compliments of French oak aging and extended time sur lies.

Taste and Flavors: Light and crisp on the fore palate with tangy quince, spiced pear, and lemon rounding out the mid-palate. Earthy floral notes of nasturtium and saffron ground the barrel notes of brown sugar and toffee and reveal an appealing complex of starfruit and sweet hay. Classic apple fruit, vanilla, and meringue notes embellish the finish and an elegant vein of acidity maintains freshness, vibrance, and harmony.

Technically:

AVA: California • Alc: 13.5% • TA:6.0 g/l • pH: 3.5 • RS: 0.24%

