

WHITCRAFT WINERY – PENCE RANCH CHARDONNAY

Central Coast



APPELLATION: Sta. Rita Hills

BLEND: Chardonnay

WINEMAKER: Drake Whitcraft

VINEYARD: _____

Grapes come from Pence Ranch just outside Buelton in Sta Rita Hills. Situated on an elevated plateau exposed to cooling Pacific influences of wind and fog. Soils are dense but well drained clay and limestone.

VITICULTURE: _____

Viticulture is uncertified organic. Drake describes it as regenerative viticulture which involves building the soil by adding organic matter to make it less prone to erosion; minimising chemical and mechanical disturbance i.e. no tilling and promoting biodiversity and a healthy vineyard ecosystem.

WINEMAKING: _____

Grapes are handpicked and pressed directly into to old oak Francois Freres and Cadus barrels. Fermentation is with natural yeasts and the wine rests in barrel after ferment. 18ppm of Sulphur is added in December and then nothing else as pH is normally low. Wine is bottled 14-20 months later, with no fining or filtration.



WEBSITE: <https://www.whitcraftwinery.com/>

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Chablis style with a chalky nose with lemon and green apple. Tight and linear with a savoury lemon peel character and a long complex finish.