

# WHITCRAFT WINERY – PRESQU'ILE VINEYARD CHARDONNAY

Central Coast



**APPELLATION:** Santa Maria Valley

**BLEND:** Chardonnay

**WINEMAKER:** Drake Whitcraft

**VINEYARD:** \_\_\_\_\_

Grapes come from Presqu'ile Vineyard in the Santa Maria Valley. The valley is framed between the San Rafael Mountains to the north, and the Solomon Hills to the south, creating a natural funnel, drawing in cool Pacific air and tempering the Californian heat. This creates a long growing season. Rainfall is around 350mm annually, soils are compacted prehistoric sand dunes turned to rolling hills. Vines are approximately 12 years old, training is VSP and Scott Henry.

**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:** \_\_\_\_\_

Fresh pear, white blossom and honeysuckle on the nose. Mouthwatering and vibrant acidity, with chalk and lime pith, concentration and a long finish.