

SCAR OF THE SEA - OLD VINE CHARDONNAY

California



APPELLATION: Santa Maria Valley

BLEND: Chardonnay

WINEMAKER: Mikey Giugni

VINEYARD: _____

This cool coastal AVA runs east-west along the floodplain of the Santa Maria river. Open to the prevailing sea fogs and winds, it has the perfect climate for Pinot Noir and Chardonnay. The grapes come from two sites in the Bien Nacido vineyard, which sits on the northeastern edge of the valley, on the hillsides of the San Rafael Mountain Range. Blocks I and O were both planted in the 70s on their own roots. Soils are limestone. The trellising is California Sprawl giving the blocks a lush jungly look.

VITICULTURE: _____

Scar of the Sea work with vineyards that focus on farming and are practicing organic but have not gone through the certification process.

WINEMAKING: _____

Grapes are picked early for acidity and whole cluster pressed in a wooden basket press. The must ferments, with native yeasts, in old 225 litre French oak barrels. The wine undergoes full malolactic fermentation and then ages on lees for two winters without batonnage. It's bottled unfiltered and unfinned with minimal SO2 added at bottling.

WEBSITE: <http://www.scaroftheseawines.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Blossom, lime pith and stone fruit on the nose. Golden delicious apple, with a pithiness and refreshing finish.