

LADY OF THE SUNSHINE - CHENE VINEYARD CHARDONNAY

California Central Coast



APPELLATION: Edna Valley

BLEND: Chardonnay

WINEMAKER: Gina Giugni

VINEYARD: _____

The Chene Vineyard is the 'home' vineyard for this project, located on the Southwest side of the Edna Valley AVA, four miles from the Pacific. The valley is south of the coastal town of San Luis Obispo, low hills on three sides give it a bowl shape, allowing it to collect moisture-laden air from the Pacific. Cool, even temperatures and fog cover result in a very long growing season. The 6.5 acre vineyard was planted in 2010 with one acre of the small 'chick and hen' cluster, low-yielding Wente clone Chardonnay.

VITICULTURE: _____

Gina started using biodynamic practices in 2017 and viticulture is certified biodynamic from the 2020 vintage.

WINEMAKING: _____

The grapes are harvested for natural acidity, lightly foot trodden and soaked on skins overnight before being gently pressed. The juice was fermented with native yeast in neutral French oak barrels and aged on lees for 10 months before its first racking to blend before bottling, unfinned and unfiltered.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Orchard fruit, almond, citrus and sage. Creamy and textured with olive oil, lemon zest, and sea salt.