

SCAR OF THE SEA – BASSI VINEYARD CHARDONNAY

California



APPELLATION: SLO Coast

BLEND: Chardonnay

WINEMAKER: Mikey Giugni

VINEYARD: _____

San Luis Obispo (SLO) Coast became an AVA in March 2022, it covers a 97km strip of cool Pacific influenced coastal benchlands, hillsides, and valleys midway between San Francisco and Los Angeles. Grapes come from the Bassi vineyard, located 1.2 miles from the Pacific Ocean in Avila Beach. The Chardonnay vines were planted in 1999 on the sandstone hillsides.

VITICULTURE: _____

Scar of the Sea work with work with vineyards that focus on farming, and are practicing organic as a minimum. The Bassi Vineyard is certified-organic.

WINEMAKING: _____

The grapes were pressed and then fermented with wild yeasts in 228-litre and 500-litre barrels. It then aged on its lees for 19 months before being racked for the first time into bottle without filtration. Minimal sulfur is used.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

An electric mix of rounded, tropical pineapple notes, bright fresh lemon and grapefruit and a meely, biscuity finish. A perfect balance of texture, freshness and richness.