

PERPETUAL SOLERA CHARDONNAY – SCAR OF THE SEA

California



APELLATION: Central Coast

BLEND: Chardonnay

WINEMAKER: Mikey Giugni

VINEYARD: _____

The 25% Chardonnay added to the solera base comes from the Rancho Arroyo Grande vineyard, in the SLO Coast AVA. San Luis Obispo (SLO) Coast became an AVA in March 2022, covering a 97km strip of cool Pacific influenced coastal benchlands, hillsides, and valleys midway between San Francisco and Los Angeles.

VITICULTURE: _____

Scar of the Sea work with vineyards that focus on farming, and are practicing organic as a minimum.

WINEMAKING: _____

75% of this Chardonnay is solera base, grown over the years between 2014 and 2023 and aged together in 500-litre barrels. The remaining 25% comprises the 2024 Chardonnay from the Rancho Arroyo Grande Vineyard. This portion of the wine is aged for 18 months in 225-litre barrels, before being blended with the solera base immediately before bottling.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Decadent yet still lifted, the nose is full of hazelnut, brioche and apples, while the palate is toasty and citric. The bracing acidity cuts through the richness, and the result is a fascinating, ever-changing bottle.