



# 2019 SANFORD & BENEDICT VINEYARD CHARDONNAY

IN THE CELLAR

## GENERAL INFORMATION



Santa Rita Hills



Fall Release

Winemaker: Justin Willett

Production: 250 cases

Vineyard Source: Sanford & Benedict Vineyard

Block: T15

Clone(s): Mt. Eden Selections

Vine Age: Planted 1971 (Own Rooted)

Soil: Elder Chert and Shale Over Clay

Farming: Organic

ABV: 13.1%

## WINEMAKING

Yeast: Native

Elevage: French oak puncheon (500L)

Bottled: 03/02/2021



Whole cluster pressed to tank, settled briefly before being moved to another tank for fermentation. After fermentation is active, the juice goes down to barrels and puncheons with no more than 15% new oak. No battonage and full ML. Left on lees for 10 months before going back to tank for an additional few months of aging.

## VINEYARD NOTES

From wild, own-rooted old vines planted in 1971, this wine is always the most mineral and sea influenced in the range. These vines stand atop very shallow and rocky soils, planted on a gently north-leaning knoll in close proximity to the Pacific. The combination of old vines, cool ocean breeze, fog and marine soils create a wine of complexity unrivaled in the Santa Rita Hills.