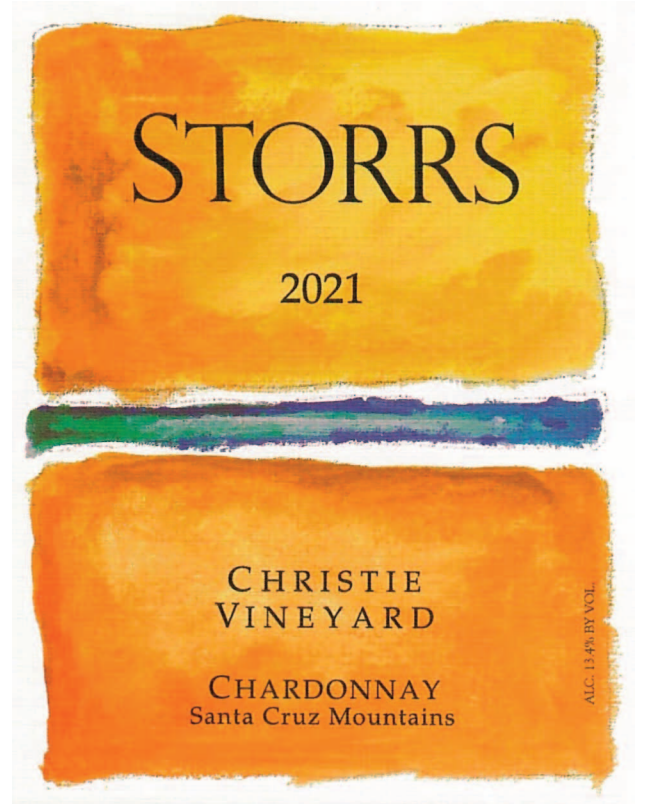


CHRISTIE VINEYARD

- Pleasant Valley, Corralitos district, Santa Cruz Mountains
- Cool Region I
- modified Geneva-Double-Curtain Trellis with spur-pruning
- fine sandy loam hillside
- warm days, cool, foggy summer nights
- Wente clone Chardonnay
- yield: 2.25 tons/acre



WINEMAKING

- hand-harvested October 6 - 16, 2020
- whole-cluster pressed
- cold-settled for 40 hrs
- 100% barrel-fermented in French oak
- 26% new barrels; 40% 1-yr; 34% 2-3yr
- several yeast strains layered including Montrachet; Prise de Mousse & native
- 65% malo-lactic fermentation
- *sur-lie* aged for 14 months
- bottled mid April 2023
- 904 cases produced

WINEMAKERS' NOTES

An ideal cool season resulted in fruit that was harvested at an average of 23.6° Brix, between October 6 and 16. The resulting wine enjoys a deep straw color highlighted by bright aromas of mountain pear, ripe Newtown Pippin heirloom apples, and hint of sun-dried linen. On the palate, you'll discover round flavors of apple, & pineapple with a hint of butter balanced by a firm, but rich finish and very Meursault-like structure. Given its mountain heritage, this wine should age gracefully for 4-10 years.

