

From the brink, the outer edges of convention, comes a collection of wines that defies the commonplace. Wines borne from sites that push their vines to struggle. Sites that compel their grapes to earn every nuance of flavor, every layer of character.

2016 SEAFALL CHARDONNAY • SONOMA COAST

THE WINE

Seafall is an interpretation of the sandy earth, rolling fog and late-ripening vines of the West Sonoma Coast, one of California's most extreme regions for grape growing.

PALATE

Heintz Vineyard is one of the closest sites to the ocean in the Sonoma Coast AVA, resting at the top of the second ridge from the Pacific. The vineyard's proximity to the ocean is immediately evident in the glass. Minerality on the nose is followed by layers of citrus, red apple and lemon curd. Hints of butterscotch and a thread of ginger, cinnamon and spice underscore the aromatics. The palate offers round, creamy texture and a mid-palate refined by French oak, with a lengthy finish uplifted by a generous amount of natural acidity.

VINEYARD

Chardonnay ripens later at Heintz than other vineyards in the blend and tends to have a higher level of natural acidity, lending a more austere, Chablis-like character. A combination of nutrient-poor, fine sandy loam soils, fiercely cold air and thick fog from the Pacific pushes the vines to struggle, concentrating their flavor in fewer grape clusters. The balance of the blend comes from Morelli, Dutton and Sullivan vineyards, cool-climate sites located in proximity to each other within the Sonoma Coast.

VINIFICATION

Each vineyard was hand-harvested at sunrise and whole-cluster pressed to stainless steel tanks, where the juice was allowed to cold settle overnight. The wine was fermented entirely in French oak barrels at cool temperatures, before aging for 14 months in mostly neutral and second-use French barrels with only partial malolactic. The lees were stirred every month to build complexity and texture.

APPELLATION: Sonoma Coast

VINTAGE: 2016

VARIETAL: 100% Chardonnay

VINEYARDS: 91% Heintz, 3% Dutton, 3% Morelli, 3% Sullivan

AGE OF VINES: 38 years

CLONES: 4, Wente and Old Robert Young

SOIL: Goldridge sandy loam

HARVEST BRIX: 24.5%

AGING: 14 months in French oak, 36% new, balance neutral and second-use

PH: 3.12

ALCOHOL: 14.5%

