SPRING STREET

2017 Chardonnay, Central Coast

Medium golden color with aromatic sweet vanilla oak, baked Fuji apple, lychee and Bosc pear notes. The palate begins creamy and then hints of cinnamon spice followed by dried apricot and pineapple and backed by passionfruit and guava. The wine finishes with silky vanilla and juicy honeysuckle flavors which finish long and soft on the palate.

The grapes for this wine come from cool climate grapes grown throughout Monterey and northern San Luis Obispo County. Mornings are dotted with coastal fog which balance the days with cold mornings. We pick the grapes when very ripe and fully developed, the grapes are picked in the morning when the vineyard is cool and the grapes are cold. This makes it a little challenging to sort them at 7am on the crush pad, but worth the effort. We go direct to press with the grapes and press right away with minimal skin contact. After all the juice is gently pressed we cold settle for 48 hours and then rack the juice clean and commence a cold fermentation and into 2 year old French Oak barrels which will last about 10 - 14 days as the barrels are in cold cellar, but are not temperature controlled but instead the wine is fermented in oak giving part of its profile. The wine does go through 100% malo-lactic fermentation to encourage a creamy texture on the palate and the wine sits on the natural fermentation lees with occasional stirring to encourage generous mouthfeel.



TASTING NOTES \

This Chardonnay is excellent with wild caught, grilled Salmon and served with whipped garlicky mashed potatoes and served with steamed and sautéed broccolini. Great with soft cheeses, great artisanal breads and good oil as well as creme brûlée.

TECHNICAL NOTES ▼

V	1000/ Charles
Varietal Composition:	100% Chardonnay
Appellation:	Central Coast
Winemakers:	Richard Bruno & Chris Condo
Alcohol:	. 13.4%
TA:	.6.10g/L
pH:	.3.57
RS:	0.14g/L (dry)
Aging:	Barrel fermented in 2 year old French oak and aged sur lies for 9 months.
Production:	.633 cases