

## 2021 Fall Wine Release: Six Bottle Chardonnay Membership

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### Vintages

#### 2019

The 2019 vintage will go down as a classic year in the Santa Cruz Mountains. Some unsettled weather in the spring resulted in poor flowering, lower yields in some blocks. The summer was warm, but not oppressively so- the lack of extreme heat events was a welcome change. Harvest began in mid September, finishing up in mid to late October – relatively late compared to the recent string of early harvests. The wines are concentrated with a fine balance of structure and fruit intensity. Site expression seems amplified; low yields and moderate temperatures often lead to some of our most singular and terroir driven wines. The wines drink surprisingly well in their youth and have all the components for a long life ahead. The only downside to the year are yields; the wines will be sought after and rare.

#### 2017

Record setting rains replenished our thirsty soils and gave our old vines a much needed reprieve from four drought stressed seasons. The 2017 vintage was another year of record setting heat, continuing our string of record setting temperatures. Luckily Spring was mild and allowed us to set the best crop we have seen since 2012. A torrid heat spike over the labor day started the growing season with a bang and had us off and running at sprinter's pace. The weather following was mild and allowed for the latest harvest we have seen in some time. It will go down as a vintage with good yields and potentially great quality.

### Wines

#### 2019 Langley Hill Vineyard Chardonnay

*Langley Hill is our largest plot of Estate Chardonnay. It occupies a steep hillside, offering numerous exposures and soil depths. This complex arrangement leads to multiple picks often spread over weeks, rather than days. Langley Hill's is often both the first and last of our Chardonnays to be picked. The vineyard's fractured sandstone over Lambert shale yields Chardonnay that is steely and structured with persistent citrus and mineral flavors.*

**Tasting Note:** Opens with aromas of citrus blossoms and nectarines with layered stone and mineral tones to finish.

**96 pts, Wine Enthusiast**

Member Price: \$54.40

Retail Price: \$68

*Thomas Fogarty*



### **2019 Albutom Vineyard Chardonnay**

*The Albutom Vineyard is our smallest block of Chardonnay and is a distinct expression of the fractured shale upon which it was grown. It seems to epitomize all that we love about the Chardonnay we grow in the mountains. Minerals, rocks, subtle fruit, bright acidity, etc.. This vineyard always brings these various components together in a finally knit Chardonnay of great elegance and subtle power. Very thin, rocky soils and a cool eastern exposure lead to precise wines with great potential for age.*

**Tasting Note:** Albutom is a rich, concentrated Chardonnay that boasts apricots, lemon peel, minerality, and white tea with balanced acidity. There are only two-barrels produced of this stunning Chardonnay.

### **97 pts, Wine Enthusiast**

Member Price: \$57.60

Retail Price: \$72

### **2017 Damiana Vineyard Chardonnay**

*Our oldest vineyard, planted in 1978, often produces our densest and most opulent Chardonnay. It's exposure is primarily southwestern, which can mean more, which can mean more sun during the growing season; though this site is heavily influenced by maritime breeze most afternoons. Shallow top soils of fractured Lambert shale and mudstone limit vigor and lead to wines with great concentration and intensity. This vineyard is one of our first picks Estate Chardonnay.*

**Tasting Note:** Damiana Vineyard Chardonnay reveals minerality, tart citrus and tropical fruit characteristics, and has vibrant acidity and terrific balance.

### **94 pts, Wine Advocate**

Member Price: \$54.40

Retail Price: \$68