

New Release: 2019 Mindego Ridge Vineyard Chardonnay

Two Bottles Included

The vineyard sits on a dramatic, south-facing hillside that steeply slopes up to 950ft in elevation with shallow soils composed of silty clay loam over sandstone and fractured shale. Cool and tempered, just 8 miles from the Pacific and adjacent to redwoods, single-vineyard wines that authentically express the marine-influenced mountain terroir that is their home.

Member Price: \$52.70 Retail Price: \$62

“This is an incredibly elegant and superbly subtle spin on Chardonnay, beginning with soft aromas of apple blossom, crisp Asian pear and wet stone. The palate is bright with citrus, rounded with light pineapple flavors and focused on a pithy, stony texture that carries extremely long into the finish. Will age for days, but too delicious to skip the immediate experience.”

– Matt Kettman, Wine Enthusiast. 97 points

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 topsoil of fractured Lambert shale and mudstone limit vigor and lead to wines with great concentration and intensity.

Member Price: \$57.80 Retail Price: \$68

“Soft, creamy aromas of nectarine and apricot meet with warmer touches of butterscotch and crème fraîche on the light yet lush nose of this bottling. There’s a chalky, grippy texture to the sip, where a toasty backdrop upholds flavors of baked lemon, macadamia nut and sea salt.”

– Matt Kettman, Wine Enthusiast. 93 points.

2019 Vintage

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 Vintage

Record setting rains replenished our thirsty soils and gave our old vines a much needed reprieve from four drought stressed seasons. 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.

