

2020 Damiana Vineyard Chardonnay

Three Bottles Included

Vineyard

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.

Tasting Note

Great natural acidity helps the wine keep its shape and leads to a deeply flavored palate. The low yields in 2020 have given us an even greater level of concentration and intensity. The fruit character in this site is more stone fruit than citrus, with minerals and baking spice accent.

Member Price: \$57.60

Retail Price: \$72

2019 Langley Hill Vineyard Chardonnay

Three Bottles Included

Vineyard

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. The vineyard's fractured sandstone over Lambert shale yields Chardonnay that is steely and structured with persistent citrus and mineral flavors.

Tasting Note

"Tight aromas of crushed citrus leaf, chiseled stone and wet cement draw the nose into this bottling from mountaintop vines planted more than 40 years ago. Tense tannins contain the flavors at first behind a veil of stone, but then come more generous streaks of nectarine and sea salt, as acidity pumps into the finish."

- Matt Kettman, Wine Enthusiast. 96 points.

Member Price: \$57.60

Retail Price: \$72

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2020 Vintage

Devastation defines the 2020 vintage. A mostly mild but dry season was punctuated by dry lightning and wind on August 16th, igniting the CZU complex fire, which burned within 10 miles of the winery. The smoke enveloped the vineyards affecting the character of the fruit.

We made the gut-wrenching decision that no red wine was to be bottled from the vintage, as the wines we made before we were sure of the damage displayed very characteristic smokey flavors and texture. We did conclude that if we were careful in pressing, we could make white wines that escaped the worst of the smokey character. While our losses in the vineyard pale in comparison to the loss of home and life from the fire, it was a heart-breaking year none the less.

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. wines will be sought after and rare.

FALL 2022 RELEASE: SIX BOTTLE CHARDONNAY SELECTION