



2022 MAE ESTATE VINEYARD CHARDONNAY

IN THE CELLAR

GENERAL INFORMATION



Sta. Rita Hills



Estate Grown



Spring Release

Winemaker: Justin Willett

Production: 415 cases

Vineyard Source: Mae Estate Vineyard

Block: 4 blocks

Clone(s): Wente, 15, 76, 4

Vine Age: Planted 2017

Soil: Elder Series and Tierra Series Sandy Loams

Farming: Organic

ABV: 13.0%

SRP: \$75

WINEMAKING

Harvested: 09/05 - 10

Yeast: Native

Elevage: French oak barrique (228L)

& puncheon (500L), 30% new (barrique only)

Bottled: 02/08/2024



Whole-cluster pressed to tank to settle overnight; a few lots were lightly crushed prior to pressing. Nearly all lees carried over to barrel for fermentation. Fermented and raised in a combination of barrique and puncheon, approximately 30% new, for ten months. No battonage. Elevage was completed in stainless tank for eight months prior to bottling—no fining, light filtration.

VINEYARD NOTES

Our Mae Estate vineyard is located above Highway 246, the northern corridor of the Sta. Rita Hills. Just fifteen miles from the Pacific Ocean, Mae is host to ocean winds and fog and comprised of marine sedimentary soils.

In planting this property in 2017, we chose to look to our immediate surrounds and work with a balanced collection of California heritage selections and clones that have long thrived in the rugged Santa Rita.

To host our Chardonnay, we chose the lighter soils to the western side of our property—and we planted at half the density of Burgundy (two meters between rows, one meter between vines) to promote a balanced crop and to cater to our organic cultivation practices.