



HAYES

VALLEY

2018 HAYES VALLEY CHARDONNAY

The Hayes Valley Chardonnay was created to find a happy balance between what used to be known as “California Style” Chardonnay and what is currently the trend in California Chardonnays. Once upon a time Chardonnays throughout California were heavily oaked, with full malolactic fermentation and a touch of sweetness. Now it seems that every bottle you open is unoaked and more resembles a Sauvignon Blanc. The Hayes Valley Chardonnay uses just 20% oak influence and hits the middle ground of the two leaving you with just a kiss of oak.

HARVEST NOTES

2018 was the second consecutive winter of above average rainfall on the Central Coast of California. The vines now at peak production were thriving in the wet soil profiles and came sprouting out at bud break with a vengeance. Spring was mild with seasonal temperatures and a late May rain was just after fruit set, allowing for a little extra water going in to a below average temperature summer. Only 1 heat spike in the summer gave us ideal ripening conditions for the grapes, and optimal conditions for a slow even set. The harvest was a later than average start, but warm temperatures through the end of October allowed for a prolonged, spread out and outstanding harvest season.

WINEMAKING NOTES

The Hayes Valley Chardonnay is whole cluster pressed to tank where it undergoes a 48 hour cold settle at 45 degrees F. Post settling it is racked to Stainless Steel tank where it is inoculated and fermentation begins. 20% of the wine is then transferred to French Oak and the remainder is fermented in Stainless Steel tanks. Post aging the wine is blended together where the bright fruit and citrus aromas come together with subtle hints of vanilla and sweet oak to give balance and life to this elegant Chardonnay.

TASTING NOTES

Color: Medium Straw, Golden

Aroma: Lemon, pineapple

Structure: Soft Tannins, Moderate Acidity, Long Finish

Flavors: Papaya, vanilla, caramel, light oak

Pairings: Lobster, pork chops, salad with sliced almonds

TECHNICAL INFORMATION

Vineyards: Central Coast

Blend: 100% Chardonnay

Aged: 6 months on 20% New French Oak, 80% Stainless Steel Tanks

Harvest date: Sept. 22 – Sept. 30

Average Brix at Harvest: 23.5

pH: 3.69

TA: 0.55

Bottling Date: Oct. 25, 2019

Alcohol %: 13.5%

Sugar: 0.08g/L

