



HAYES VALLEY

2019 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

2019, like the previous two vintages, continued to be one of the latest starts to harvest in recent memory. As the winters have become increasingly wet over the past three years, the soil profile has continued to allow the vines time to mature at a healthy rate and allowed for a prolonged growing season. Seasonably above average rainfall in the spring gave rise to a later than average bud break and bloom. The late bloom period allowed the weather to warm up and decrease any concerns of a devastating frost event, a welcomed outcome for winemakers statewide. The summer of 2019 was well below seasonal average for temperatures and heat spike events. Only four days of 100+ degree temperatures in 2019 was well below that of 2018 and 2019 that saw 16 and 11 days respectively over 100 degrees. This even and mild temperature swings gave us an ideal growing season which pushed well into November. The extended hang time is shaping up to provide extremely high quality and likely one of the best vintages in the past decade.

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

Harvest date: Sept. 10 – Sept. 15

Average Brix at Harvest: 23.5

pH: 3.55

TA: 0.60

Alcohol %: 13.5%

Sugar: 0.08g/L

AVAs of California's North Central Coast

