



2018 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was racked to barrels, inoculated for malolactic fermentation, then periodically stirred to enhance depth and mouthfeel. The 2018 Sea Smoke Chardonnay was aged for a total of 10 months prior to bottling with no fining and no filtration.

Character: An elegant Chardonnay with aromas of Starfruit, Mango and Ceanothus. Complemented by Orange zest and a slight nuttiness in the focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.6% by volume</i>
pH	<i>3.35</i>
Total Acidity	<i>6.3 g/L</i>
Barrel Aging	<i>10 months</i>
Oak Profile	<i>Exclusively French Oak—24% New Barrels</i>
Native Yeast	<i>Fermentation 30%</i>
Release Date	<i>October 2020</i>
Suggested Retail	<i>80 U.S. dollars</i>

