



## Shark Nose Chardonnay

Cienega Valley

*Our Chardonnay expresses a nose of pineapple, flint and light toast followed by tropical fruit flavors and a touch of butter. Crisp, lively acids and a never-ending finish will complement baked halibut, barbecued oysters or vegetable lasagna with white sauce.*

### Technical Data

Appellation: Cienega Valley

Varietal content: 100% Chardonnay

Yield: three tons per acre

Finished alcohol: 15.2%

pH: 3.23

Total acid: 7.96g/L

### Vineyards

Eleven acres of bench-grafted Chardonnay were planted in 1992 and later trained on bilateral trellising. Vines grow in deep sandy-loam soils containing fist-size chunks of dolomite. This brilliant white mineral mostly consists of calcium, an essential element found in all great vineyards. The well-drained soils are a wonderful medium for growing ripe, flavorful chardonnay grapes with ample acids.

Vines are aggressively pruned to attain proper balance, often with two or three growing seasons in mind. Leaf removal in the fruit zone acclimates grape skins to sunlight and enhances their aroma and flavor.

Cienega Valley is an elevated pocket in the Gabilan Mountains 1,100 feet above sea level. The region's warm, dry conditions are interrupted each day by cool air flowing from Monterey Bay, 25 miles west. The Gabilan Range is high enough to protect vines from direct contact with the cold coastal air, but low enough to allow breezes to mitigate the heat of summer afternoons. Rainfall averages 15 inches per year while fog is rare.

### Fermentation

Following whole cluster pressing, the juice was moved to stainless steel tanks where it settled for 24 hours. It was then racked into French oak barrels (25% new) for fermentation on native yeasts. Malolactic fermentation was induced in all barrels, and afterwards, the wine was stirred three times a week during eight months of sur lie aging. The wine was bottled after light filtering and fining.

