

## 2019 Estate Chardonnay Santa Cruz Mountains



Prolonged winters of Santa Cruz Mountains generally have slowing effect on the growing season. At David Bruce Estate Vineyard this late growing season is then moderated from temperatures fluctuations as the Estate sits above the fog line at 2000 ft. elevation and constantly cooled by the ocean Breezes.

This temperature moderation along with the well-drained Sandy Loam and decomposed rock type soils results in an ideal terroir and microclimate to grow world class Pinot Noir and Chardonnay grapes.

Every Year each chardonnay blocks are picked separately, whole cluster pressed, and juice racked to barrels for fermentation. The wines stay on lees for a minimum of 14 months as they complete their secondary ML fermentation and then gently racked into cooling tanks for bottling preparation.

The resulting Chardonnay and Pinot Noir wines from Estate vineyard show abundant mineral content with ample and vibrant acidity defining great mountain fruit.

2019 David Bruce Estate Chardonnay is a small bottling of the most expressive barrels from the vintage. It is a classic Chardonnay with citrus zest notes and white fruits. Minerally mid palate will finish with hints of toasted almonds and great acidity resembling Meyer lemon.

**Nose:** Meyer lemon, Tangerine, dried apricots, toasted walnuts, fresh bread.

**Palate:** Apricot, dried peach, orange, toasted almonds and pecans, with hints of butterscotch.

VARIETAL 100% Chardonnay

ALCOHOL 14.5%

Ph 3.57

RESIDUAL SUGAR 1.0 g/L