2010 Broadside "Wild Ferment" Central Coast Chardonnay

AVA Central Coast Edna Valley
AROMA Fresh Pineapple, Lemon Oil, Spice FLAVORS Bright Stone Fruit, Pineapple, Saline Finish

VINIFICATION

Our 2010 Wild Ferment Chardonnay was made without the use of yeasts or bacteria, and no enzymes or acidity was added during fermentation and aging; a small amount of sulfur was added just prior to bottling. These methods help us craft a wine in the most natural way possible. The grapes were hand-picked and sorted, then whole cluster pressed. 90 percent of the must was fermented in stainless steel, and 10 percent fermented in Burgundian oak barrels. Malo-lactic fermentation was allowed to happen naturally and finished at just over 50 percent. The wine remained on the fine lees with no battonage. It was bottled with minimal fining or filtration. 1,000 cases produced.

SITE

Grapes were selected from a 30+ year-old vineyard site in Edna Valley planted at a 500- foot elevation in a mix of limestone and clay soils. The weather patterns are typically cool with heavy morning fog and late afternoon sunshine. Edna Valley's profound coastal climate helped our Chardonnay maintain a lively freshness that balances the wine's ripe stone fruit flavors.

13.5% Alc.
1000 cases produced