

CARLSON



2020 Chardonnay

In 2020 I sourced my Chardonnay grapes from the Shokrian Vineyard located near the town of Los Alamos. This vineyard site is located in a small canyon just north of the town. The soil type is sandy loam and what I really liked about it was the clone that was planted. It was a clone called Mt. Eden. I have had wines made from this clone and they had a wonderful richness about them. Less tropical fruit and more lime and custard aromas are what I perceive. The vineyard is not far from my previous one so the cool coastal climate is still the prevailing theme resulting in complex fruit, beautiful texture and a noticeable kiss of French oak.

TASTING NOTES

Consistent with my winemaking philosophy, this wine has a beautiful, rich texture to it. There is noticeable oak but it is in balance with the lime and honey aromas. The barrel fermentation enhanced the mouthfeel of the wine. I allow the wine to undergo Malo-Lactic fermentation which softens the acidity of the wine. The Sur-Lie aging provides the wine a creamy mid-palate layer which enhanced the overall richness. There also is a nice vanilla aroma from the barrels as well as a touch of spice. I really like the texture of this wine. It has a stated richness and a more focused fruit profile. The subtle and delicate nuances seem to stand out.

WINEMAKING DETAILS

Harvested: September 17, 2020
TA: 6.9 gm/L
pH: 3.65
Alc. 13.4% Alc by vol.
Bottled: 9/3/2021
Production: 169 cases

The grapes that went into this blend were harvested at night under lights. This allows me the opportunity to pick the grapes in the cool morning hours when the fruit is cool and the juice chemistry is not affected by the warm daytime temperatures. This also allows us to process the grapes when they are cool thus we end up with a product that has better balance and is less phenolic. After pressing, the juice was settled and then racked to a selection of barrels for fermentation. I used 40% new French Oak barrels and the balance were all neutral. After the aging period of 11 months, the wine was stabilized and clarified in August and filtered prior to bottling. This Chardonnay is a very versatile wine and can be enjoyed with a variety of foods such as shellfish, poultry, and lite pasta dishes or simply by itself.