

FOSSIL POINT

CHARDONNAY

v. 2015 • CENTRAL COAST AVA

FOSSIL POINT CHARDONNAY IS DESIGNED TO SHOWCASE the bright natural acidity and fresh character of our vineyard sources, located in the Coastal regions of San Luis Obispo and Santa Barbara counties. The wine's vibrance and purity of fruit are an expression of the nearby cold Pacific Ocean. The grapes are hand-picked, whole-cluster pressed, and cold fermented in a selection of stainless steel tanks and neutral French oak barrels using classic winemaking techniques. We conduct a very clean malolactic fermentation to moderate the naturally high acidity, and perform battonage (lees stirring) several times monthly in order to enrich the wine and protect it from oxidation.

TASTING & PAIRING NOTES

Our Central Coast AVA bottling is fresh, crisp, and flinty in the best tradition of classic Chardonnay. A portion of the grapes selected for the blend are of the very aromatic Musqué clone, bringing a suggestion of grapefruit and lychee to the nose, along with white floral tones and lemon zest. Only a very limited malolactic fermentation was conducted, in order to preserve this unique aromatic signature and retain liveliness in the wine. Ideal with oysters, mussels, or a grand platter from the raw bar.

ABOUT FOSSIL POINT

On California's Central Coast, our vines are never far from the influence of the sea. Sunny afternoons give way to brisk marine breezes, and the growing season is directly shaped by the seasonal flow of the currents and surface temperature of the nearby Pacific Ocean. Even our soils of calcareous shale and coarse sand were uplifted from the ancient ocean floor and weathered into place over the millennia.

Fossil Point pays tribute to this bond between sea and vine. Located less than five miles due west of our winery, Fossil Point is a rugged headland with sweeping views of the San Luis Obispo and Santa Barbara county coastline. Standing on Fossil Point, you can enjoy the same ocean breezes that are on their way to our vineyards, where they will guide our vines to perfect ripeness.

TECHNICAL

Vineyard Sources – 68% Santa Barbara County, 22% Edna Valley AVA, 10% San Luis Obispo County

Hand-harvested, Whole-cluster pressed.

80% Stainless fermentation, 20% neutral French barrels

pH 3.45, TA 6.9 g/l, Alc 14.2%, 30% malolactic fermentation, RS < 2 g/l (dry)

Cases produced 3,250

