

Leo Steen

2016 Harrison Block Chardonnay, Pine Mountain - Cloverdale Peak

Release Date: Spring 2018

Production: 154 cases

Vineyard: Planted in 1980 these organically farmed vines are from a single old block. Located on the famed Tin Cross Ranch at 2,200 feet elevation in the Northern Mayacamas Mountain Range. The volcanic, gravelly soil is a well drained site and gets abundant sunshine, while the elevation keeps it cool and preserves acidity in the grapes.

Harvest: After a great growing season, the cooler weather in later summer gave us the ability to harvest at our own pace without the stress from major heat waves. We hand harvested the Harrison block the second week in September at 22 Brix, yields were low with concentrated flavors and high acidity.

Fermentation: After sorting, the grapes were whole cluster pressed. Fermentation took place in equal parts of 300 Liter French Oak puncheons and stainless steel tank using indigenous yeast.

Cellar Notes: The wine was aged for 15 months on the lees to create a textured wine. A third of the puncheons were new and the balance neutral.

Bottled February 2018.

Technical Notes:

Alcohol: 13.5

pH: 3.46

Total acid: 6.4 g/l

Malolactic fermentation: 100%

Tasting Notes: This wine was crafted to express the creamy side of Chardonnay yet with lively acidity. Aromas of mandarin peel, Meyer lemon curd and hints of white pepper and white flowers. The palate echoes the citrus flavors with its creaminess and energy to a lingering finish.

Vision: To create a textured and vibrant style of Chardonnay in contrast to the nervy and mineral style of the Santa Cruz Mountains.