

2022 CHARDONNAY

NORGROVE FARM SAN LUIS OBISPO COAST

ABOUT THE WINE

Situated a mere 4 miles from the Pacific Ocean, Norgrove Farm is very cool, windswept site that we stumbled upon in 2021. Located in Arroyo Grande but west of the Arroyo Grande AVA, it exemplifies what the San Luis Obispo Coast is all about - extreme vineyards in extreme places. The combination of ocean views, chilly climate, and very thin marine shale soils told us that this was the spot for making nervy, Burgundian-inspiried Chardonnay. We seek to create a style that is a trifecta of Chablis, Côte de Beaune, and coastal California, balancing intense acidity and minerality, with touches of texture and oak.

WINEMAKING NOTES

Hand picked at night, the cold fruit was brought to the winery and whole cluster pressed for 4 hours, only extracting the cleanest and best tasting juice. No hard press juice was used. After being transferred to barrel and stainless steel, it was fermented between 55-70F for 6 weeks. Following fermentation, the wine received battonage twice per week for 6 months to build subtle texture and complexity. Malolactic fermentation was blocked to preserve freshness. After 7 months of elevage in barrel, the wine was blended and placed in stainless steel for its final 3 month of aging. The wine was lightly filtered to remove sediment.

TASTING NOTES

The nose opens with ripe lemon and tropical fruits, followed by understated hints of pear, brioche, wet stone, and struck flint. The palate echoes the nose with flavors of fresh lemon and tropical fruits - star fruit and barely ripe pineapple. Supporting the core of fruit, is a slightly creamy texture but very fresh acidity, adding great persistence to the palate. The finish is long and mineral-driven, with notes of green apple and fresh lemon, with just a hint of new oak.



HARVEST DATE: 9/18/22

ALCOHOL: 13.5%

PH: 3.29

ELEVAGE: 10 months in 70% French oak barrels (35% new) and 30% stainless steel. No Malolactic Fermentation.

PRODUCTION: 64 cases

