

# ÆQUOREA

## 2023 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-inspired 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 3-4 hours, only extracting the cleanest and best tasting juice. No hard press juice was used. After being transferred to barrel, it was fermented between 60-75F for 4 weeks using various yeast strains, followed by a long, slow malolactic fermentation. After 9 months of élevage in barrel, the wine was blended and placed in stainless steel for its final 6 month of aging.

### TASTING NOTES

The nose opens with struck flint, crushed rock, lemon zest, and a subtle lift of sweet oak—more Meursault than California in style. On the palate, bright acidity drives flavors of lemon curd, oyster shell, and lemon oil, with layers of brioche and delicate spice unfolding with air. A light touch of oak frames the wine without overshadowing its coastal character. The finish is long, mineral-driven, and bursting with citrus freshness. Delicious now, with the structure and energy to age gracefully for years to come.

### TECHNICAL DATA

**HARVEST DATE:** 10/4/23

**ALCOHOL:** 13.5%

**PH:** 3.23

**ELEVAGE:** 15 months in French oak barrels (20% new) for 9 months, followed by 6 months in stainless steel.

**PRODUCTION:** 129 cases



~ BOUNDARIES ARE FEW ON THE ROAD LESS TRAVELED ~