

# 2018 SHALLOW BAY CHARDONNAY

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## SONOMA COAST AVA, CALIFORNIA



### THE WINE:

100% Chardonnay from two small vineyards on the west Sonoma Coast, approximately 5 miles inland from the cold Pacific Ocean. The pristine sites have an ideal microclimate for growing Chardonnay with the cool, moist air from the Pacific Ocean that tempers the long, warm summer days. With an elevation of 1,000 feet above sea level these vineyards sit above the marine layer allowing for warm summer days but cool and crisp evenings and mornings. The calcium rich, sandstone based soil gives excellent drainage and provides mineral rich ground water for the vines to tap into. The wine was fermented and aged in French oak barrels (25% new) for 12 months prior to bottling. There were 96 cases made from the 2018 vintage.

### TASTING NOTES:

**Color:** light gold

**Aromas:** pear and Meyer lemon fruit give way to saline minerals and hints of toasted oak

**Flavor & Texture:** rich and creamy with citrus, golden apple, pear and salty minerals; the acidity is abundant to keep the mouthfeel lively and fresh and provides structure for the opulent texture

**Food Pairing:** grilled Pacific halibut with lemon, garlic, olive oil and fresh herbs

-DRINK NOW THROUGH 2024-