

# CAMP MEETING RIDGE

Estate Bottled

CHARDONNAY

2018

**2018 VINTAGE** — WITH MILD TEMPERATURES LEADING TO A LONG GROWING SEASON AND A SURPRISE-FREE HARVEST, THE 2018 VINTAGE CAN ONLY BE DESCRIBED AS IDYLLIC. ALTERNATING SPELLS OF COOL AND WARM WEATHER DURING BLOOM LED TO VARYING BERRY SIZES, PERFECT FOR DEVELOPING COMPLEXITY IN THE WINE. MORNING FOG, AFTERNOON SUNSHINE AND A LACK OF HEAT SPIKES THROUGHOUT THE SUMMER ALLOWED FOR A LONG RIPENING PERIOD THAT DEVELOPED FRUIT WITH EXCELLENT NATURAL ACIDITY AND BEAUTIFUL FLAVORS.



#### Winegrowing Notes:

Sourced entirely from our organically farmed Camp Meeting Ridge Vineyard. Planted in 1991, these "older" vines are producing our most exciting and interesting Chardonnays to date. Given the extremes of this site, each small block ripens at its own pace. Grapes were picked by hand in the early morning to ensure fruit integrity and temperature for a whole-cluster pressing by sunrise. Hyde-Old Wente and Dijon 95 clones were selected for the 2018 blend.

### Winemaking Notes:

Fruit was gently pressed in a bladder press. The juice settled in tank for roughly 24 hours before being transferred into 100% French oak barrels (30% new) for fermentation and aging on original lees. After 13 months in barrel, the wine was transferred to stainless steel tanks for three months prior to bottling.

## **Tasting Notes:**

Vibrant aromas of lemon peel and orange blossom highlight the season maintaining the focus on fruit purity of the 2018 Camp Meeting Ridge Chardonnay. The palate is rich, full-bodied yet elegant with beautiful hints of fresh lemon, orange blossom and dried lemon peel. A mineral character and crushed stones complete the mouthfeel of this wine and its long persistent finish.

### The Press:

"A wine of pure and total class. Bright citrus, crushed rocks, white flowers, mint and a touch of slate infused the 2018 with striking layers of nuance. Light on its feet and wonderfully complex, the 2018 has so much to offer." 95 points. Antonio Galloni, VINOUS.