



# HAYES VALLEY

## 2020 HAYES VALLEY CHARDONNAY

The Hayes Valley Chardonnay was created to find a happy balance between what used to be known as “California Style” Chardonnay and what is currently the trend in California Chardonnays. Once upon a time Chardonnays throughout California were heavily oaked, with full malolactic fermentation and a touch of sweetness. Now it seems that every bottle you open is unoaked and more resembles a Sauvignon Blanc. The Hayes Valley Chardonnay uses just 20% oak influence and hits the middle ground of the two leaving you with just a kiss of oak.

### HARVEST NOTES

2020 was another tremendous vintage for wine production in the Santa Clara Valley, marking four straight years of excellent quality partnered with average yields. The 2020 growing season started with a mild winter leading into a temperate spring. Early May brought a few significant rain events which were untimely with some varietals in full bloom. These rainstorms hindered the yields of some of the early season ripening varietals, such as Viognier and Marsanne. Luckily only a minor portion of the vineyard suffered from these bloom time rain events. The summer months brought even temperatures and no significant heat spikes, or prolonged heat events. The mild summer continued into the fall, where temperatures were seasonable to slightly below average. All of this came together with extended hang time giving us bold flavors and rich tannins. 2020 will continue the line of extraordinary quality and will be right in line with the flavors and components we are seeing in the 2018 and 2019 vintages.

### WINEMAKING NOTES

The Hayes Valley Chardonnay is whole cluster pressed to tank where it undergoes a 48 hour cold settle at 45 degrees F. Post settling it is racked to Stainless Steel tank where it is inoculated, and fermentation begins. 20% of the wine is then transferred to French Oak and the remainder is fermented in Stainless Steel tanks. Post aging the wine is blended together where the bright fruit and citrus aromas come together with subtle hints of vanilla and sweet oak to give balance and life to this elegant Chardonnay.

### TASTING NOTES

**Color:** Medium Straw, Golden

**Aroma:** Lemon, pineapple

**Structure:** Soft Tannins, Moderate Acidity, Long Finish

**Flavors:** Papaya, vanilla, caramel, light oak

**Pairings:** Lobster, pork chops, salad with sliced almonds

### TECHNICAL INFORMATION

**Vineyards:** Central Coast Blend

**Blend:** 100% Chardonnay

**Aged:** 12 months on 20% New French Oak, 80% Stainless Steel Tanks

**Harvest date:** Sept. 12 – Oct. 2

**Average Brix at Harvest:** 23.5

**pH:** 3.50

**TA:** 0.55

**Alcohol %:** 13.5%

**Sugar:** 0.10g/L

## AVAs of California's North Central Coast

