



E S T A T E S E R I E S

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2023 CHARDONNAY  
DWARF OAK ESTATE

<i>Appellation</i>	SANTA CLARA VALLEY
<i>Vineyard(s)</i>	SARAH'S ESTATE
<i>Grower</i>	TIM SLATER
<i>Winemaker</i>	JONATHAN HOUSTON
<i>Executive Winemaker</i>	TIM SLATER
<i>Alcohol</i>	13.6%
<i>Cooperage</i>	NEUTRAL FRENCH OAK, 8 MONTHS
<i>Production</i>	228 CASES

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Our Estate Chardonnay is our most historic wine. From our very first vintages in the late 1970s, this label has been responsible for our world-class reputation growing this noble grape. For this 2023 edition, all the fruit came from our own Sarah's

Vineyard blocks in the cool climate Mt. Madonna district in the foothills of the southern Santa Cruz Mountains. The fogs and winds off nearby Monterey Bay moderate our warm daytime temperatures and provide perfect conditions for growing superb Chardonnay.

*Named for a diminutive ancient oak growing on our home estate, this classic Chardonnay is sourced from our own vineyard blocks.*

In 2023, the various clones of Chardonnay off our own estate blocks all showed great focus and purity, with great sugar/acid balance at harvest. Hand-picking took place in early September. After hand sorting, the free run and light press juice began primary fermentation using yeast D254 in French oak barrels. Malolactic fermentation was induced. The wine was aged for eight months in small neutral French oak cooperage. The lees were stirred in each barrel twice monthly. The Estate Chardonnay was bottled in late May of 2024. Only 228 cases were produced.

The '23 Sarah's Vineyard Dwarf Oak Chardonnay displays fruit notes of golden delicious apples, pears, and white peaches. There is a delicate finish of pastry and citrus peel. The time in primarily neutral French oak barrels lends a touch of vanilla and a soft creamy texture to this bright, crisp wine.

