

# 2018 RADIAN VINEYARD CHARDONNAY

Appellation Sta. Rita Hills

T.A. 6.1 g/l
pH 3.38
Alcohol 14.2%
Production 113 cases

## VINEYARD

100% Radian Vineyard, Sta. Rita Hills

One of the appellation's most picturesque and coldest vineyards, this estate is located in the southwest corner of Sta. Rita Hills, unsheltered from direct exposure to cold winds and marine fog from the Pacific Ocean. Planted in 2007, Radian's soils are Botella clay heavenly laden with shale rock. The austere soils combined with persistent coastal winds result in small clusters and tiny berries, leading to deep, concentrated wines. This Chardonnay was sourced from Block 31, which is planted to Dijon Clone 76.

## VINTAGE

The 2018 vintage was our latest harvest since 2012. Late rains in March were well-timed and budbreak occurred about two weeks later than recent averages. Temperatures throughout the spring and summer remained cool. Nighttime temperatures were consistently chilly as well, in the low to mid-50s, ideal for retaining the natural acidity in the grapes. Canopies were healthy and well positioned to go the distance to ripen the fruit. Berries were small, and yields were customarily low, resulting in excellent concentration and intensity in the fruit. Chardonnay from Radian Vineyard was harvested on October 17.

### WINEMAKING

The grapes were handpicked and gently pressed as whole clusters. After settling in tank for 24 hours, the juice was racked to 60-gallon French oak barrels for fermentation. The wine was 100% barrel fermented with 100% malo-lactic fermentation. It aged *sur lie* for 10 months in French oak, including 30% new French oak. The wine was bottled on August 18, 2019.

### TASTING NOTES

Multi-layered in aromatics and flavors, this Chardonnay offers rich aromas of juicy Anjou pear, lemon zest and guava with a touch of nutmeg and mineral notes. The flavors are vibrant and complex with hints of apricot, pear drop and crème brûlée and a twinkle of key lime sorbet on the finish. Luxuriously textured and gracefully balanced, this Chardonnay promises even more complexity with additional bottle age.