

FOSSIL POINT

CHARDONNAY

v.2014 • SAN LUIS OBISPO COUNTY

FOSSIL POINT CHARDONNAY IS DESIGNED TO SHOWCASE the bright natural acidity and fresh fruit character of our vineyard sources, located in the Edna Valley and Coastal San Luis Obispo County. The influence of the cold Pacific Ocean is felt in all of these sites, leaving a mark of vibrant natural brightness and purity of fruit. The grapes are hand-picked, whole-cluster pressed, and cold fermented in a selection of stainless steel tanks and neutral French oak barrels to foster a fruit-forward profile.

We conduct a very clean malolactic fermentation to moderate the naturally high acidity, and performed battonage (lees stirring) several times monthly in order to enrich the wine's palate and to protect it from oxidation.

TASTING & PAIRING NOTES

Quite fruit driven, this vintage displays Meyer lemon, and Asian pear tones, balanced by light vanilla and pastry crème. Ideally suited to pair with the sweetness of diver scallops, our local Dungeness and Red Rock crabs, and Channel Islands spotted prawns. Extremely versatile – make this your everyday Chardonnay!

ABOUT FOSSIL POINT

In southern San Luis Obispo County, on California's Central Coast, our vines are never far from the influence of the sea. Sunny afternoons give way to brisk marine breezes, and the growing season is directly shaped by the seasonal flow of the currents and surface temperature of the nearby Pacific Ocean. Even our soils of calcareous shale and coarse sand were uplifted from the ancient ocean floor and weathered into place over the millennia.

Fossil Point pays tribute to this bond between sea and vine. Located less than five miles due west of our winery, Fossil Point is a rugged headland with sweeping views of the coastline from Port San Luis to the Guadalupe Dunes. Standing on Fossil Point, you can enjoy the same ocean breezes that are on their way to our vineyards, where they will guide our vines to perfect ripeness.

TECHNICAL

Vineyard Sources – 65% Edna Valley AVA, 35% San Luis Obispo County

Hand-harvested, Whole-cluster pressed.

11 months in stainless tanks and neutral French oak barrels

pH 3.55, TA 6.3 g/l, Alc 13.7%, RS <2 g/l (dry) Cases produced: 1700

