

# FOSSIL POINT

## CHARDONNAY

v. 2016 • EDNA VALLEY AVA

FOSSIL POINT CHARDONNAY IS DESIGNED TO SHOWCASE the bright natural acidity and fresh character of our vineyard sources, located in the Edna Valley AVA. The wine's vibrancy and purity of fruit are an expression of the nearby cold Pacific Ocean. The grapes are hand-picked, whole-cluster pressed, and cold-fermented in a selection of stainless steel tanks and neutral French oak barrels using classic winemaking techniques. We conduct a very clean malolactic fermentation to moderate the naturally high acidity, and perform battonage (lees stirring) several times monthly in order to enrich the wine and protect it from oxidation.

### TASTING & PAIRING NOTES

Layered and pleasing, with aromas of citrus blossom and white peach. Juicy tones of lemon verbena and a smooth palate of pastry crème and Asian pear. We love serving our Chardonnay with fresh diver scallops, tender flat fish, or our local 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 from 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 – 100% Edna Valley AVA

Hand-harvested, Whole-cluster pressed.

Fermented in stainless steel tanks and neutral French oak barrels

pH 3.37, TA 6.4 g/l, Alc 13.7%, RS 1.2 g/l (dry) Cases produced: 5500

