



LUCIENNE

CHARDONNAY

Santa Lucia Highlands

LONE OAK VINEYARD



Our 146-acre certified sustainable Lone Oak Vineyard sits at the northern end of the Santa Lucia Highlands where it is cooled by ocean breezes from the Monterey Bay. Morning fog lingers here while the wind picks up in the afternoon, leading to a long, cool growing season that allows grapes to slowly develop flavor and concentration. With gentle, eastfacing slopes and elevations between 180 and 500 feet, the vineyard's ancient alluvial soils assure excellent drainage. This 2018 Chardonnay is beautifully balanced with a profile that is sophisticated and nuanced. Aromas of fruity floral lychee, honeysuckle and ripe citrus with a hint of vanilla. The palate is feminine and dry in character, with delicate and elegant notes of silky citrus, hints of toasty oak and medium acidic finish.

VINEYARD: Lone Oak Vineyard

ALCOHOL: 14.5%

APPELLATION: Santa Lucia Highlands

VARIETAL: 100% Chardonnay

HARVEST DATE: October 6th, 2018

HARVEST BRIX: 24.5°

TOTAL ACIDITY: 6.3g/L

pH: 3.57

CHARDONNAY CLONES: 76, 96 & Wente

ÈLEVAGE: Aged 15 months in French Oak,
45% new, balance neutral

PRODUCTION: 715 cases

VINTAGE: 2018

