



WINEMAKER'S NOTES

2018 JOULLIAN HIGHLAND CHARDONNAY • SANTA LUCIA HIGHLANDS

Highland Chardonnay was planted in the cool northern end of the Santa Lucia Highlands on a bench of fast draining Arroyo Seco sandy gravelly loam high above the Salinas River.

Highland's hallmark lime zest and green apple flavors have anchored the mid-palate of our Monterey Chardonnay blend, and back in 2013, we decided to bottle the best barrels as the quintessential expression of Santa Lucia Highlands Chardonnay.

The 2018 grapes were hand harvested and sorted, lightly pressed, then fermented with multiple yeast cultures in new and neutral French Oak barrels. We stirred the barrels every 7-10 days for 7 months to foster malolactic fermentation and enhance complexity and mouth feel.

Enjoy the Highland's youthful European-styled raciness, but hold some back for 3-5 years to experience the elegant richness, length and staying power of this unique vineyard.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>100% Chardonnay</i>
<i>Appellation/AVA:</i>	<i>Santa Lucia Highlands</i>
<i>Harvest Date:</i>	<i>October 9, 2018</i>
<i>Sugar At Harvest:</i>	<i>23.4° Brix</i>
<i>Fermentation:</i>	<i>100% Barrel- fermented with multiple yeast strains and 100% Malolactic fermentation</i>
<i>Barrel Aging:</i>	<i>7 months "sur lie" in new French oak barrels</i>
<i>Alcohol:</i>	<i>14.2%</i>
<i>Total Acidity/pH:</i>	<i>6.8g/L; 3.35pH</i>
<i>Residual Sugar:</i>	<i>Dry (0.05%)</i>
<i>Total Production:</i>	<i>45 cases (750ml)</i>
<i>Release Date:</i>	

TASTING NOTES:

Subtle hints of spice coming in on the nose gives way to flavors of pomelo, grapefruit, and citrus zest leading to a nice acidity across the palate. This wine features a long finish with notes of oak and vanilla cream. Perfect pairing with seafood, baked or grilled chicken entrees, or a dish featuring an alfredo style cream sauce.

FOOD COMPANIONS:

Pair this rich, citrusy Chardonnay with Monterey Bay prawns, lobster, Dungeness crab, grilled salmon, swordfish, halibut or sea bass. Roast chicken or pork loin pair well too. The crisp acidity is a natural for pasta with cream or pesto sauces (linguini and clams!).