

Melville Winery

*Estate Chardonnay Sta. Rita Hills*



This wine is 100% from Melville's Sta. Rita Hills estate and is a combination of clones 4, 76, and 95, along with Mount Eden, Hanzell, Hudson, Wente and Melville selections. The chardonnay vines were planted in 1997, predominantly on the west side of the estate where we have varying degrees of sand. Because the west side receives the brunt of brutally cold ocean-winds and grows in the nutrient deficient, well-drained soils, Chad feels this chardonnay always captures the vibrancy, minerality, and concentrated flavors that are hallmarks of this appellation. The densely planted vineyard is harvested by hand then gently whole-cluster pressed, cold settled overnight and transferred by gravity to barrel for fermentation in neutral French oak barrels (15+ years old), with zero malolactic and sur lie aging without any lees disturbance. Yields were 3.1 lbs/vine (2.8 tons/acre).

Grape varieties : Chardonnay

Vineyard age : 26-year-old vines

Soil : Sandy loam

Alcohol : 13.4%

Tasting notes :

Light yellow in color, with vibrant notes of salted apricot, sea mist and grilled Meyer lemon come through on the nose. Fresh impressions of watermelon rind, gala apple, and jasmine frame a rich and smooth mouthfeel on the mid-palate, while a crisp streak of acidity and minerality anchors the wine's energetic and focused finish.

Press Notes

Wine Enthusiast

2022	94 points
2011	91 points



Organic

