



PAYSAN

2022 Chardonnay
Jacks' Hill
Central Coast

Location: This blend is predominantly sourced from a few vineyards at the base of Jacks' Hill on the eastern side of the Salinas Valley as close to the ocean as grapes can reliably be grown. They are planted in the orange, iron oxide granodiorite that dominates the region. The younger blocks are clones 4 and 76. Half the blend is from a 40 year old windswept vineyard that we think is in Wente clone. We bring in a touch of clone 17 from Arroyo Seco, also on granite, for the pleasant bright fruit.

Winemaking: Picked at low brix and high acid. Pressed to tank, cold settled 24 hrs. The younger vines are cold fermented in tanks with arrested secondary fermentation and aged mostly in concrete. The older vines are barrel and puncheon fermented, go through malolactic fermentation and are aged on lees in the same vessels. Racked and blended after 7 months and committed to bottle.

Tasting Notes: Lemon curd and grilled pineapple with hints of stone fruit pits and clove provide an intriguing introduction. The pineapple leads on the palate before giving way to summer peaches. This wine finishes with mild salinity, well integrated acids and leaves you with subtle hints of chai spice.

13.4% ABV
3.26 pH
6.9 g/L
1,735 cases