



SANDAR & HEM

2021 BALD MOUNTAIN CHARDONNAY

APPELLATION: Santa Cruz Mountains

SUBREGION: Ben Lomond Mountain

VINEYARD: Bald Mountain

VARIETY: 100% Chardonnay

WINEMAKING: Whole cluster pressed, fermented (100% MLF) and aged in French oak barrels ~25% new (once used Damy light toast custom Allier barrel) for 12 months sur lie, then 6 months in stainless steel.

CASES PRODUCED: 50

RELEASE DATE: Fall 2023 (SRP \$54)

THE VINEYARD

Three miles inland and 1000 feet above the Monterey Bay, atop a gentle southern-facing slope of bright white Zayante sands, lies the Bald Mountain Vineyard. Intense marine influence, the unique soils, and 30 year-old own-rooted vines yield wines of of great character. Farmed exclusively with organic practices.

THE VINTAGE

There was little rainfall through the winter months with less than 15 inches of rain. Moderate spring and summer temperatures allowed for slow and even ripening. Harvest was our last pick on October 7th.

TASTING NOTES

Delicate aromas of white citrus flower and stone fruit are framed by notes of citrus with a racy line of mouthwatering acidity and a long explosive mineral finish that is hallmark for this incredible site. The concentrated low-yield fruit results in a structured wine with great focus and a satisfying length on the palate.

