

2021 LE BOEUF VINEYARD CHARDONNAY

APPELLATION: Santa Cruz Mountains

VINEYARD: Le Boeuf Vineyard

VARIETY: 100% Chardonnay with heritage
Old Wente and Mount Eden selections

WINEMAKING: Whole cluster pressed, fermented (100% MLF) and aged in French oak barrels (25% new) for 12 months sur lie, then 6 months in stainless steel.



CHARDONNAY LE BOEUF VINEYARD

2021

CASES PRODUCED: 70

RELEASE DATE: Spring 2023 (SRP \$52)

THE VINEYARD

We were thrilled in 2019 to discover this stunning coastal site bordered by towering redwoods of Wilder Ranch State Park and planted in 1974 by renowned biologist Dr. Burney Le Boeuf. Burney farmed this site for 45 years and it is now our great privilege farm it ourselves. We are bringing renewed vigor by budding over on the original root stock to heritage Mt. Eden and Old Wente selections, and by using exclusively organic viticulture practices to get the best site expression possible. The old vines reach down deep into the gently-sloped decomposed granite soils, transmitting great complexity and compelling structure only possible with such great vine age.

THE VINTAGE

There was little rain through the winter with less than 15 inches falling. Moderate spring and summer temperatures allowed for slow and even ripening. Harvest was our first pick on July 31st.

TASTING NOTES

Striking aromas of orange blossom, hallmark for the site, can be found on the lightly wooded aromas of mineral reduction, ginger root, and jasmine. On the palate, a beautiful mineral impression is framed by a refreshing acidity which leads to a powerful and refreshing finish.