



SANDAR & HEM

2018 MINDEGO RIDGE CHARDONNAY

APPELLATION: Santa Cruz Mountains

VINEYARD: Mindego Ridge

VARIETY: 100% Chardonnay

AGING: Fermented and aged in French oak barrels (25% new) for 12 months sur lie, then 6 months in stainless steel

CASES PRODUCED: 110

RELEASE DATE: Spring 2020

THE VINEYARDS

Eight miles inland from the Pacific Ocean at the far northern reaches of the Santa Cruz Mountains, atop a ridge of fractured purisima shale, lies the Mindego Ridge Vineyard. Pinot Noir and Chardonnay are at home here on the steep, southern facing slopes, benefiting from a heavily marine-influenced climate to produce wines of intense minerality, complexity, and character.

TASTING NOTES

A striking and well-layered nose combines mineral reduction with fresh citrus and just-ripe pineapple, opening up to notes of green almond, hazelnut, and fennel. On the palate the wine is deep, complex, and very mineral in personality, bracing with nerve yet beautifully elegant. The combination of punch and finesse rockets through the finish, as the citrus and tree-fruit core give way to a subtlety of roasted nuts and crushed rocks.

