

2015 Holly's Cuvée Chardonnay

VINTAGE: 2015

APPELLATION: SANTA CRUZ MOUNTAINS

AVA ALC/VOL: 14.2%

PRODUCTION: 133 CASES

DATE PLANTED: 1981-82

FERMENTATION: IN BARREL, PARTIAL MLF

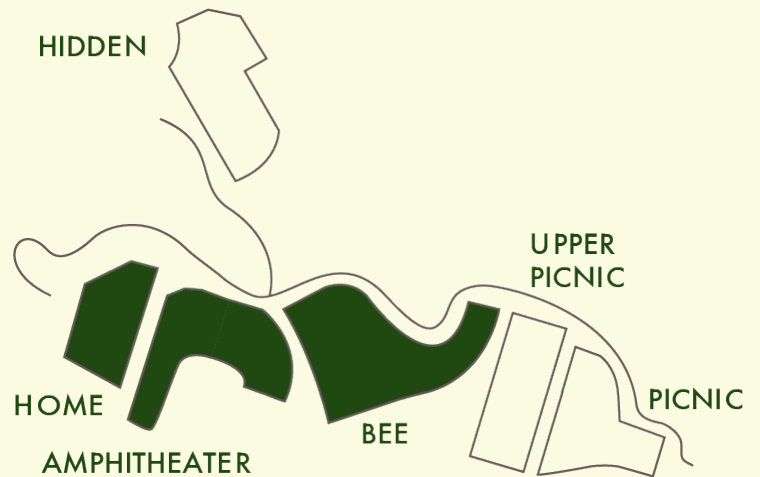
ÉLEVAGE: 100% FRENCH OAK, 10 MO

WINEMAKER: SHALINI SEKHAR



THE VINTAGE

The 2015 growing season saw poor weather around flowering, reducing yields. A lingering California drought and warmer weather in the early summer months contributed to a fairly early pick with further reduced yields, though quality of fruit was excellent.



THE WINEMAKING

Fruit is picked at first light to optimize acidity and flavor profile. After field-sorting, the fruit is whole berry pressed, and the juice settled for 24 hours before racking to barrel to be fermented. During the cellaring months the wine is monitored with minimal intervention to allow its natural terroir to shine. After 10 months of barrel aging sur lie, the wines are bottled without filtration to capture the delicate flavors and aromas unique to each block.

THE BLEND

2016 Holly's Cuvée is named after Neely Wine proprietor, Holly Myers. Holly's Cuvée is a blend of our legacy Chardonnay blocks at Spring Ridge Vineyard. This wine showcases the world class fruit from our vineyard, and allow the three blocks' unique terroirs to harmonize.

Home Block



AVA: SANTA CRUZ MOUNTAINS

CLONE: CLONE 4

ROOTSTOCK: OWN ROOTED

PLANTING DATE: 1982

ACRES: 1.4

VINE COUNT: 755

ELEVATION: 840 TO 805 FT

DIRECTIONAL PLACEMENT: EAST-FACING

SOIL COMPOSITION: CLAY LOAM

TRELLISING: QUADRILATERAL CORDONS

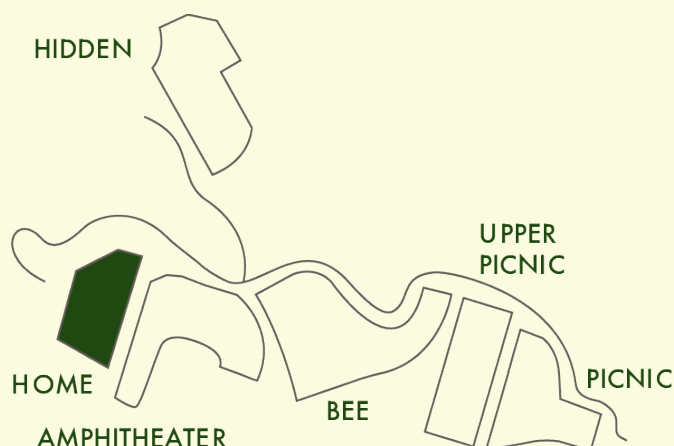
ABOUT HOME BLOCK

Home Block is one of three legacy Chardonnay blocks at Spring Ridge Vineyard. It is the highest elevated block, spanning between 840 to 805 feet above sea level. This block is 1.4 acres in size. Planted in 1981, Home block was the first vineyard block established at Spring Ridge Vineyards. The vines are clone 4 and own rooted.

Home Block consists of a soil blend of 27% sand, 48% silt, and 25% clay.

ABOUT SPRING RIDGE VINEYARD

Spring Ridge Vineyard sits on an east-facing ridge in the Santa Cruz Mountains. The ridge ascends from 500 to 1700 feet above sea level. The maritime climate of the San Francisco Bay offers cool, crisp mornings and warm, sunny afternoons creating perfect conditions for growing Chardonnay and Pinot Noir. The soil at Spring Ridge Vineyard consists of sedimentary rock, 1 to 3 million years old, at a shallow and mid level depth, perfect for the expression of our grapes. We strive to protect and nurture the entire ecological community of Spring Ridge Vineyard, and are dedicated to stewarding and replenishing the land we inhabit.





AVA: SANTA CRUZ MOUNTAINS

CLONE: WENTE CLONE

ROOTSTOCK: OWN ROOTED

PLANTING DATE: 1981

ACRES: 2

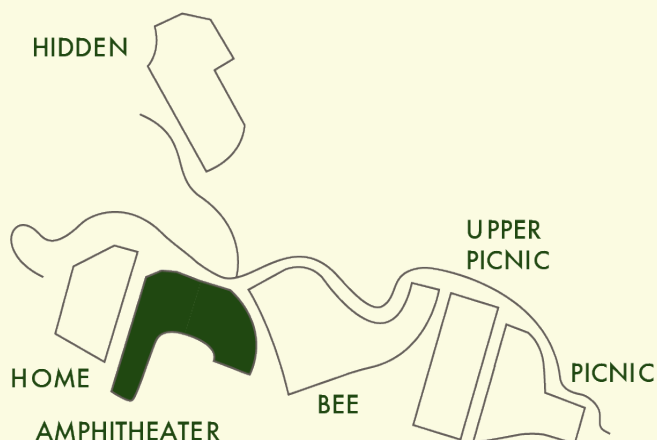
VINE COUNT: 1100

ELEVATION: 780 TO 735 FT

DIRECTIONAL PLACEMENT: SOUTH-FACING

SOIL COMPOSITION: CLAY LOAM

TRELLISING: QUADRILATERAL CORDONS



ABOUT AMPHITHEATER BLOCK

Amphitheater Block is one of three legacy Chardonnay blocks at Spring Ridge Vineyard. Amphitheater Block spans between 780 to 735 feet above sea level. This block is 2 acres in size. Planted in 1981, Amphitheater Block was the second block established at Spring Ridge Vineyards. The vines are Wente clone and own rooted.

Amphitheater Block consists of a soil blend of 43% sand, 28% silt, and 29% clay.

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Bee Block



AVA: SANTA CRUZ MOUNTAINS

CLONE: CLONE 4

ROOTSTOCK: 5C

PLANTING DATE: 1982

ACRES: 3

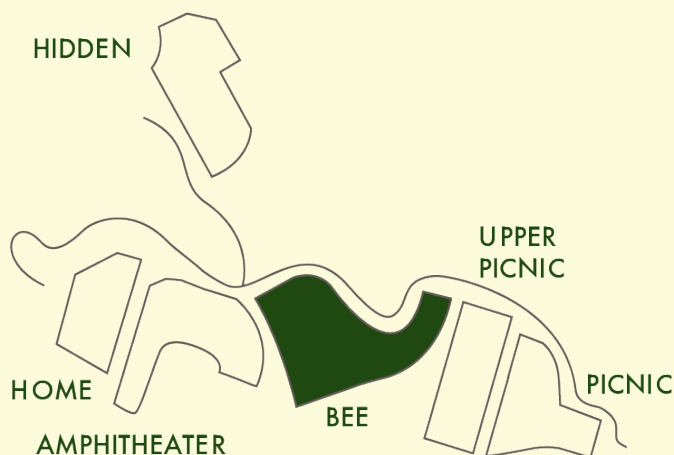
VINE COUNT: 1410

ELEVATION: 735 TO 670 FT

DIRECTIONAL PLACEMENT: NORTHEAST-FACING

SOIL COMPOSITION: CLAY LOAM

TRELLISING: QUADRILATERAL CORDONS



ABOUT BEE BLOCK

Bee Block is one of three legacy Chardonnay blocks at Spring Ridge Vineyard. Bee Block is the largest block at three acres, spanning between 735 to 670 feet above sea level. Sedimentary rock sits farthest from the surface in this site. Massal selection from Home Block (Clone 4) was grafted on 5c rootstock in 1982.

Bee Block consists of a soil blend of 35% sand, 32% silt, and 33% clay.

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