

2016 Bee Block Chardonnay



THE VINTAGE

The 2016 growing season saw rain in the winter months. A burst of heat in January and February caused an early bud break. Cool weather around flowering and a relatively cool summer resulted in extended hang time of clusters on the vine.

VINTAGE: 2016

APPELLATION: SANTA CRUZ MOUNTAINS AVA

ALC/VOL: 14.7%

PRODUCTION: 202 CASES

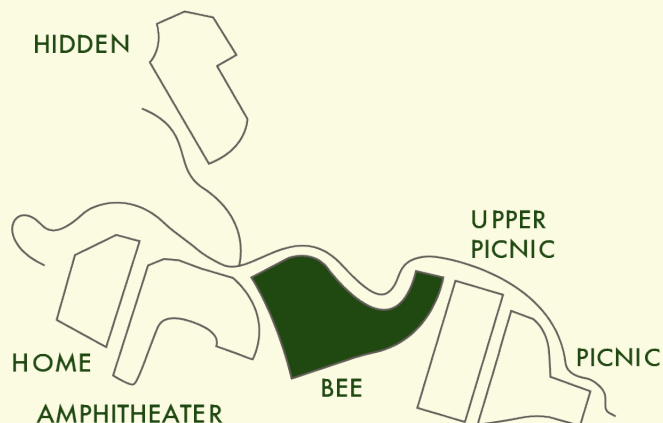
CLONE: MASSAL SELECTION (HOME- CLONE 4),
5C ROOTSTOCK

DATE PLANTED: 1982

FERMENTATION: IN BARREL, FULL MLF

ÉLEVAGE: 35.0% NEW FRENCH OAK, 10 MO

WINEMAKER: SHALINI SEKHAR



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 ÉLEVAGE

2016 Bee Block was fermented and aged in barrel. These barrels came from the French cooperages Louis Latour, Siruge, and François Frères. 4 of 10 barrels were new oak.

AWARDS & ACCOLADES

92 pts, *Wine Enthusiast*
Gold Medal- *Int'l Women's Wine Competition*

Bee Block



AVA: SANTA CRUZ MOUNTAINS

CLONE: CLONE 4

ROOTSTOCK: 5C

PLANTING DATE: 1982

ACRES: 3

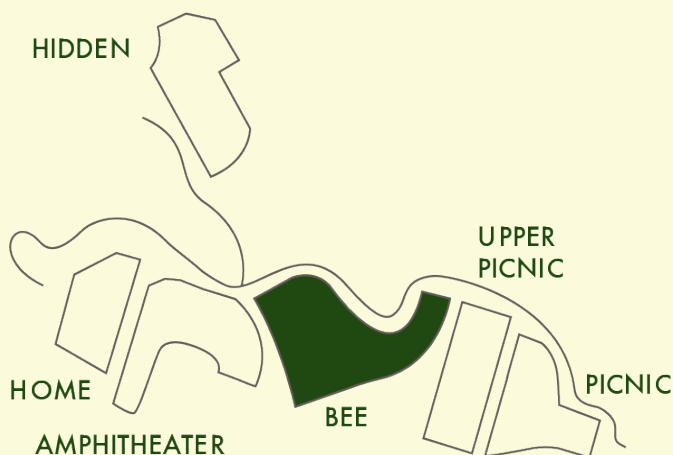
VINE COUNT: 1410

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 3 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.

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.