

2016 Home Block Chardonnay



THE VINTAGE

The 2016 growing season saw some 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: 14.5%

PRODUCTION: 48 CASES

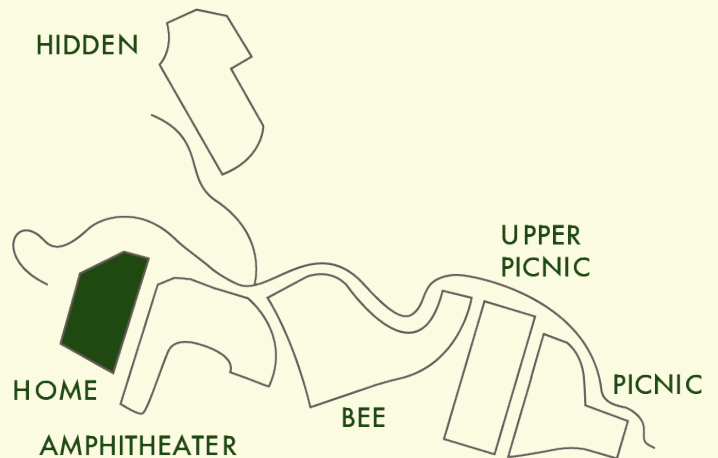
CLONE: CLONE 4, OWN ROOTED

DATE PLANTED: 1981

FERMENTATION: IN BARREL, FULL MLF

ÉLEVAGE: 100% 1+ YR 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 Home Block was fermented and aged in barrel. These barrels came from the French cooperages Louis Latour and François Frères. Both barrels were 1+ year used oak.

AWARDS & ACCOLADES

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

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.

