

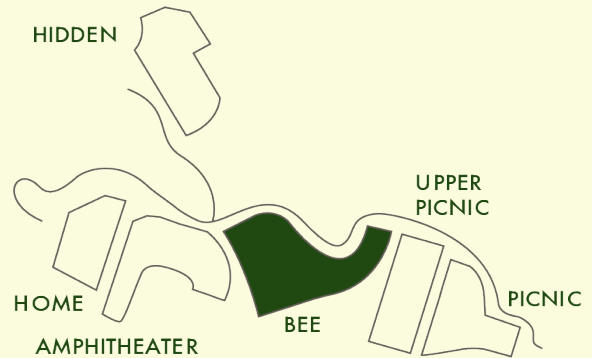
2017 Bee Block Chardonnay



THE VINTAGE

The 2017 growing season saw significant winter rain since the start of the mid-aught draught years. Pinot Noir was fermented whole berry for the first time. The Pinots were fruitier and fresher than ever with this fermentation style.

VINTAGE: 2017
PICK DATE: 9/14/2017
APPELLATION: SANTA CRUZ MOUNTAINS AVA
ALC/VOL: 14.5%
PRODUCTION: 372 CASES
CLONE: MASSAL SELECTION FROM HOME BLOCK (CLONE 4), ON 5C ROOTSTOCK
DATE PLANTED: 1982
FERMENTATION: BARREL, PARTIAL MLF
ÉLEVAGE: 24.0% NEW FRENCH OAK, 10 MO
WINEMAKER: SHALINI SEKHAR



THE WINEMAKING

Fruit is picked at first light to optimize acidity and flavor. After field-sorting, the fruit is whole cluster pressed, then the juice settled for 24 hours before racking to barrel. The wine is fermented in barrel. After 10 months of barrel aging sur lie, the wines are bottled, often without fining or filtration, to capture the delicate flavors and aromas unique to each block.

THE ÉLEVAGE

2017 Bee Block was fermented and aged in barrel. These barrels came from the French cooperages François Frères and Sirugue. 4 of 16 barrels were new oak.

THE VINEYARD

Bee Block is one of three historic chardonnay blocks at Spring Ridge Vineyard in the North Santa Cruz Mountains. Bee Block is the largest block at 3 acres, spanning between 670 to 735 feet of elevation. 2017 saw approximately 7.1 tons of grapes harvested from Bee block.

Bee Block



AVA: SANTA CRUZ MOUNTAINS

CLONE: CLONE 4

ROOTSTOCK: 5C

PLANTING DATE: 1982

ACRES: 3

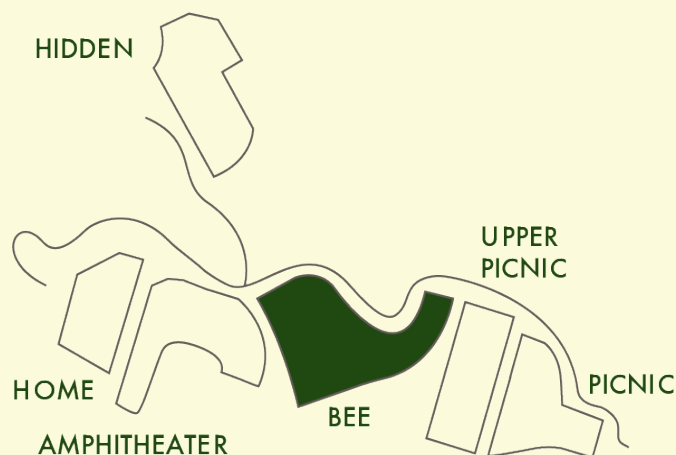
VINE COUNT: 1410

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 historic 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. Masal 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.