

# 2017 Holly's Cuvee 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:** VARIOUS

**APPELLATION:** SANTA CRUZ MOUNTAINS AVA

**ALC/VOL:** 14.5%

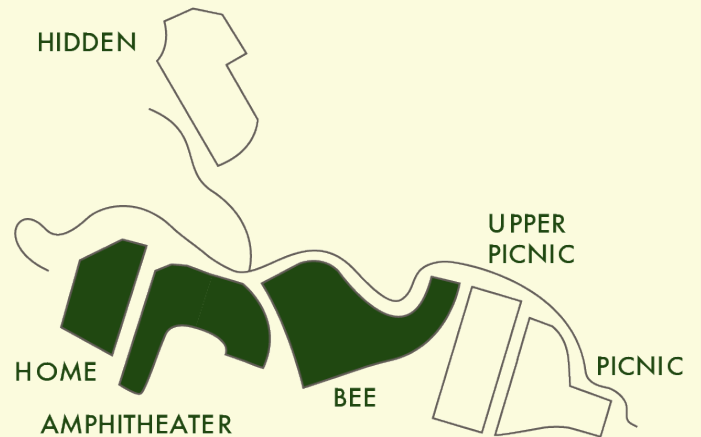
**PRODUCTION:** 75 CASES

**BLEND:** HOME BLOCK- 1.5%, AMPHITHEATER  
BLOCK-28.5%, BEE BLOCK- 70%

**FERMENTATION:** IN BARREL, PARTIAL MLF

**ÉLEVAGE:** 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 cluster 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, the wines are blended and bottled without filtration to capture the delicate flavors and aromas unique to each block.

## THE BLEND

Holly's Cuvee Chardonnay, named after Neely Wine proprietor Holly Myers, is a blend of all three historic chardonnay blocks at Spring Ridge Vineyard. This blend is meant to showcase the world class fruit grown at Spring Ridge, and allow our Chardonnay's unique flavors to harmonize to create something special.

## AWARDS & ACCOLADES

93 pts, *Wine Advocate*

# 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

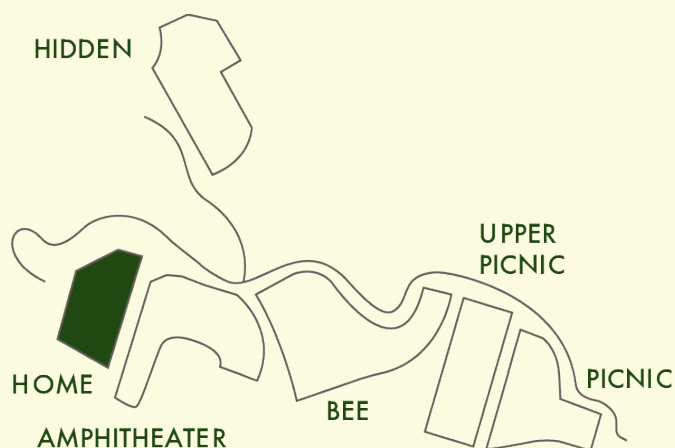
## ABOUT HOME BLOCK

Home Block is one of three historic chardonnay blocks at Spring Ridge Vineyard. It is the highest elevated block, spanning between 840 to 805 feet above sea level. Planted in 1981, Home Block was the first vineyard block established at Spring Ridge Vineyard. Home Block was named 'Home' as it is planted next to the original dwelling on the Neely estate (1912). This home still stands today, and serves as the main residence for Neely's current proprietors.

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







**AVA:** SANTA CRUZ MOUNTAINS

**CLONE:** WENTE CLONE

**ROOTSTOCK:** OWN ROOTED

**PLANTING DATE:** 1981

**ACRES:** 2

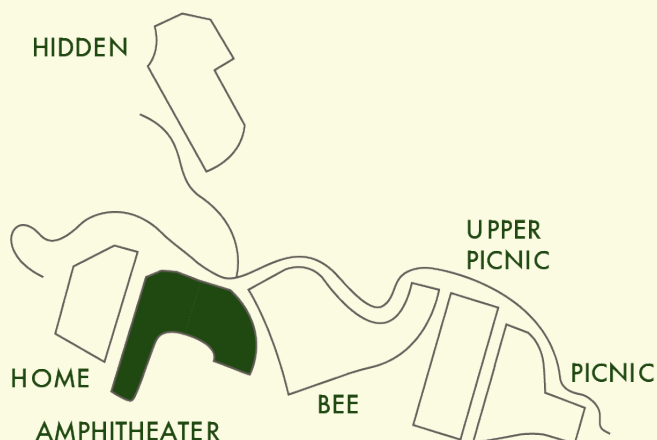
**VINE COUNT:** 1100

**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 historic 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 Vineyard. This vineyard block has a natural half bowl shape from which its name derives. 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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**AVA:** SANTA CRUZ MOUNTAINS

**CLONE:** CLONE 4 (MASSAL SELECTION)

**ROOTSTOCK:** 5C

**PLANTING DATE:** 1982

**ACRES:** 3

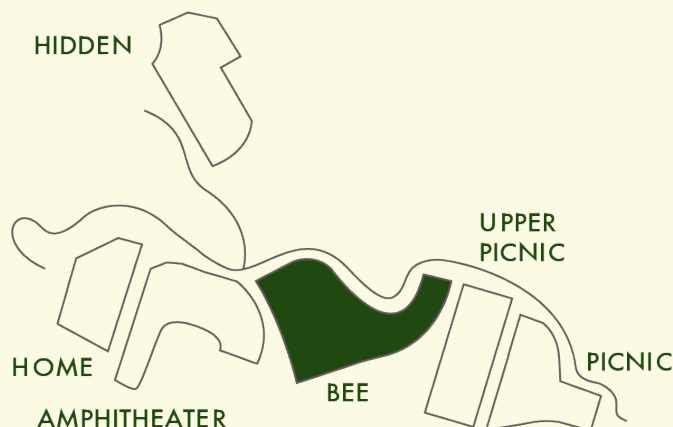
**VINE COUNT:** 1410

**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 3 acres, spanning elevation between 670 to 735 feet above sea level. Bee Block is the largest of all the vineyard blocks on the Neely estate. The sedimentary rock sits farthest from the surface in this site. The vines are a massal selection from Home Block (Clone 4) grafted on 5c rootstock.

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

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