

2018 Holly's Cuvee Chardonnay



THE VINTAGE

The 2018 growing season was long and cool which allowed the grapes to develop more flavor and structure before harvest. This was the first year that Chardonnay was whole cluster pressed and Hidden saw 25% whole cluster fermentation, the first of our Pinots to do so.

VINTAGE: 2018

PICK DATE: VARIOUS

APPELLATION: SANTA CRUZ MOUNTAINS AVA

ALC/VOL: 13.9%

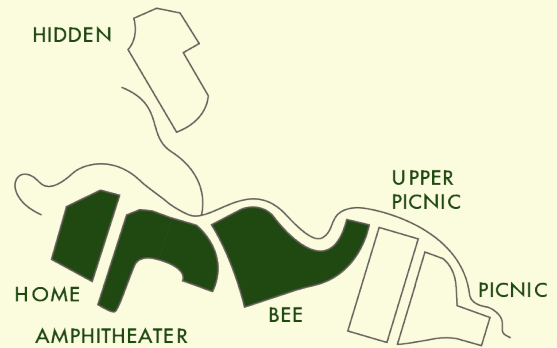
PRODUCTION: 50 CASES

BLEND: HOME BLOCK- 0.5%, AMPHITHEATER
BLOCK-12%, BEE BLOCK- 87.5%

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 ÉLEVAGE

2018 Holly's Cuvee wines were fermented and aged in barrel. These barrels came from such French cooperages as Tonnellerie Remond, Sirugue, and François Frères.

THE BLEND

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

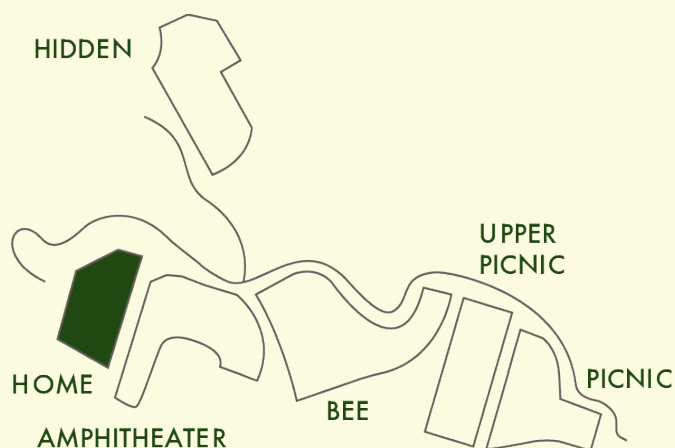
ABOUT HOME BLOCK

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. 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

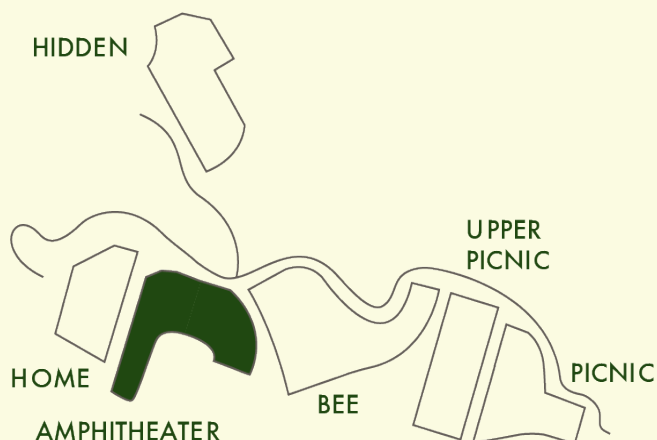
VINE COUNT: 1100

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 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 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

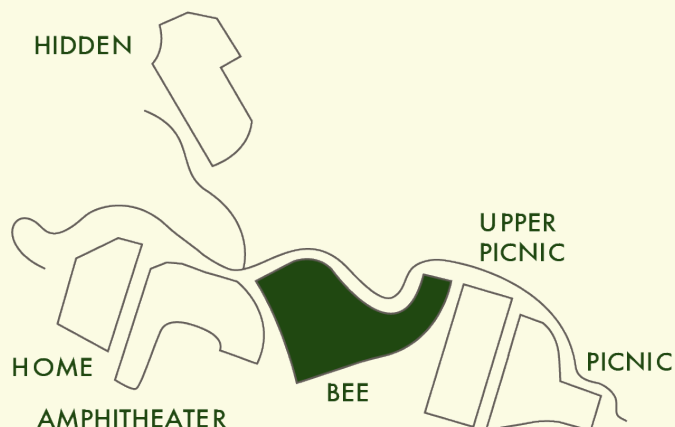
VINE COUNT: 1410

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 legacy 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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