

# 2018 Home Block 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:** 9/22/2018

**APPELLATION:** SANTA CRUZ MOUNTAINS AVA

**ALC/VOL:** 13.7%

**PRODUCTION:** 60 CASES

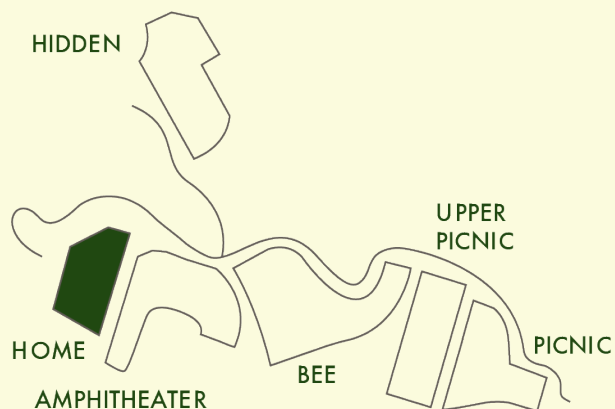
**CLONE:** CLONE 4, OWN ROOTED

**DATE PLANTED:** 1981

**FERMENTATION:** IN BARREL, PARTIAL 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 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 sur lie, the wines are bottled without filtration to capture the delicate flavors and aromas unique to each block.

## THE ÉLEVAGE

2018 Home Block was fermented and aged in barrel. These barrels came from the French cooperage François Frères. Both barrels were 1+ year oak.

## THE VINEYARD

Home Block is one of three legacy Chardonnay blocks at Spring Ridge Vineyard in the north Santa Cruz Mountains. Home Block is 2 acres, spanning between 805 to 840 feet in elevation. 2018 saw approximately 0.97 tons of grapes harvested from Home Block.

# Home Block



**AVA:** SANTA CRUZ MOUNTAINS

**CLONE:** CLONE 4

**ROOTSTOCK:** OWN ROOTED

**PLANTING DATE:** 1982

**ACRES:** 2

**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 2 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.

