2019 Bee Block Special Selection Chardonnay



THE VINTAGE

The 2019 growing season was cooler than that of 2018. The fruit saw less hang time on the vines than the prior year. With a cooler growing season the 2019 wines showed elegant, yet powerful flavors.

VINTAGE: 2019

PICK DATE: 10/1/2019

APPELLATION: SANTA CRUZ MOUNTAINS AVA

ALC/VOL: 13.1%

PRODUCTION: 98 CASES

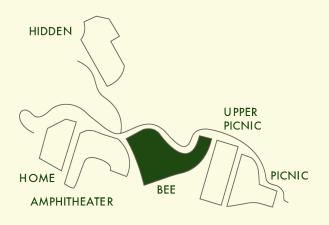
CLONE: MASSAL SELECTION FROM HOME

BLOCK (CLONE 4) ON 5C ROOTSTOCK

YEAR PLANTED: 1982

FERMENTATION: IN BARREL, FULL MLF ÉLEVAGE: 25% NEW FRENCH OAK, 10 MO

WINEMAKER: SHALINI SEKHAR



THE WINEMAKING

Fruit is picked at first light to optimize favor and acidity. After field-sorting, the fruit is whole cluster pressed, then settled for 24 hours before racking to barrel. Four barrels were carefully selected for fermentation of this special wine, with the intention to pay homage to the winemaking style of the past at Spring Ridge Vineyard. After 10 months of barrel aging sur lie, the wine was bottled without filtration to capture the delicate flavors and aromas unique to this block.

THE **ÈLEVAGE**

2019 Bee Block Special Selection was fermented and aged in 4 barrels. These barrels came from the French cooperages François Frères and Tonnellerie Remond. 1 of 4 barrels was new oak.

AWARDS & ACCOLADES

Wine Club Exclusive 95 pts, Prince of Pinot 93 pts, Wine Enthusiast 92 pts, Wine Advocate



AVA: SANTA CRUZ MOUNTAINS

CLONE: CLONE 4 (MASSAL SELECTION)

ROOTSTOCK: 5C

PLANTING DATE: 1982

ACRES: 3

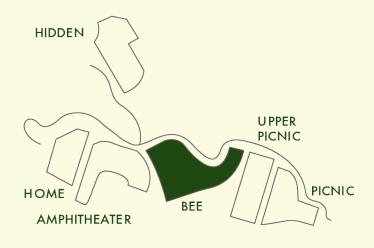
VINE COUNT: 1410

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.

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.