

2020 Bee Block Chardonnay



THE VINTAGE

The 2020 growing season was cooler, similar to that of the 2019 vintage. Wild fires ravaged much of California that year, though Neely was lucky enough to have picked all of our Chardonnay blocks before the smoke was able to infiltrate the fruit.

VINTAGE: 2020

PICK DATE: 9/2 & 9/3/2020

APPELLATION: SANTA CRUZ MOUNTAINS AVA

ALC/VOL: 13.7%

PRODUCTION: 352 CASES

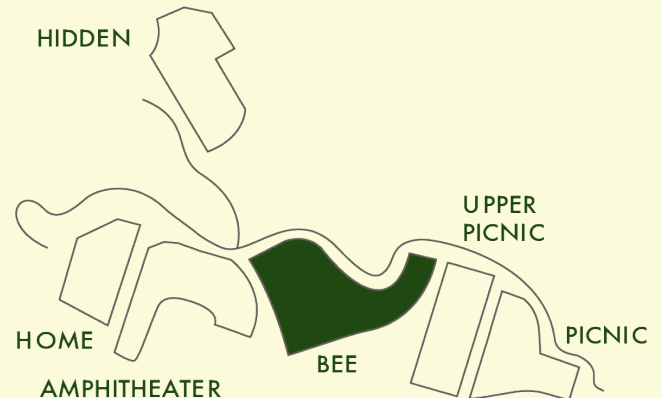
CLONE: MASSAL SELECTION FROM HOME BLOCK (CLONE 4), ON 5C ROOTSTOCK

DATE PLANTED: 1982

FERMENTATION: BARREL, FULL MLF

ÉLEVAGE: 26.14% NEW 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 were bottled without fining or filtration to capture the delicate flavors and aromas unique to each block.

THE ÉLEVAGE

2020 Bee Block was fermented and aged in barrel. These barrels came from the French cooperages Damy, Billon, Sirugue, and François Frères. 4 of 15 barrels were new oak.

AWARDS & ACCOLADES

92 pts, *Wine Enthusiast*
92 pts, *Purely Domestic Wine Report*

Bee Block



AVA: SANTA CRUZ MOUNTAINS

CLONE: CLONE 4

ROOTSTOCK: 5C

PLANTING DATE: 1982

ACRES: 3

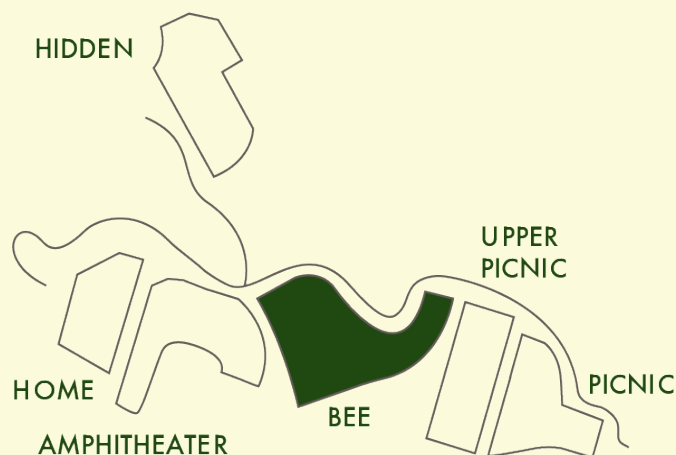
VINE COUNT: 1410

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 legacy 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. Massal 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.