

# 2023 Leoncita Nouveau Carbonic Chardonnay



## THE VINTAGE

2023 saw the latest harvest in decades at Spring Ridge Vineyard, approximately 6 weeks later than the 2022 harvest. Bud break was significantly later than years previous, and temperatures never rose to normal summer levels over the growing season. Harvest started on 10/4/2023 and the last pick took place on 10/27/2023.

**VINTAGE:** 2023

**PICK DATE:** 10/27/2022

**APPELLATION:** SANTA CRUZ MOUNTAINS AVA

**ALC/VOL:** 11.3%

**PRODUCTION:** 10 CASES

**CLONE:** CLONE 72 ON 101-14 ROOTSTOCK

**YEAR PLANTED:** 2017

**FERMENTATION:** STAINLESS STEEL, FULL MLF

**ÉLEVAGE:** STAINLESS STEEL TANK, 4MO

**WINEMAKER:** VIRGINIA OROZCO



## THE WINEMAKING

Fruit is picked at first light to optimize acidity and flavor profile. After field-sorting, the fruit was placed whole cluster into a MacroBin. The bin was flood with carbon dioxide pellets and tightly sealed. The CO<sub>2</sub> ice was refreshed daily for seven days, and tightly resealed each time. After seven days of carbonic maceration the clusters were pressed and the free run juice discarded. The press juice was transferred to a stainless tank for further fermentation as the maceration only fermented 2 brix of sugars. Post fermentation the juice was tested throughout malolactic fermentation to determine whether to complete or halt the process. After 4 months of aging, the wine was hand-bottled without filtration to capture the delicate flavors and aromas unique to this block.

## CARBONIC MACERATION

Carbonic maceration is an intracellular fermentation, which increases fruity aromas and flavors while minimizing tannins and malic acid. The most well known carbonic wine is Beaujolais Nouveau (Gamay). Red varietals are more commonly fermented via this method than white varietals.

# Leoncita Block



**AVA:** SAN FRANCISCO BAY AVA

**CLONE:** CLONE 72 (WENTE)

**ROOTSTOCK:** 101-14

**PLANTING DATE:** 2017

**ACRES:** 2

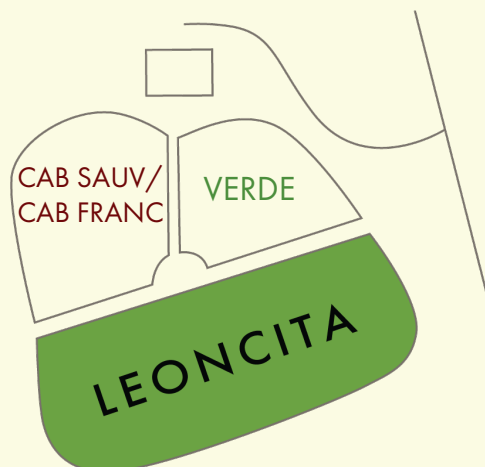
**VINE COUNT:** 2300

**ELEVATION:** 530 TO 540 FT

**DIRECTIONAL PLACEMENT:** NORTHWEST-FACING

**SOIL COMPOSITION:** CLAY LOAM

**TRELLISING:** VERTICAL SHOOT POSITIONED (VSP)



## ABOUT LEONCITA BLOCK

Leoncita Block is the most recently planted chardonnay block at Neely Wine and the first block planted at Sausal Creek Vineyard. Planted in 2017, Leoncita Block produced its first crop in 2019. Spanning 2 acres, this is the largest of the three blocks at Sausal Creek Vineyard. Residing between 530 to 540 feet above sea level, Leoncita is fairly flat and more densely planted than the historic chardonnay blocks of Spring Ridge Vineyard in order to mitigate frost and reduce yields.

## ABOUT SAUSAL CREEK VINEYARD

Sausal Creek Vineyard lies in the meadow adjacent to the Neely Wine tasting room at the bottom of the Neely property in Portola Valley. Straddling the border between Santa Cruz Mountains AVA and the San Francisco Bay AVA, this vineyard is home to Neely Wine's three newest blocks including Leoncita (chardonnay), Verde (grüner veltliner), and our currently unnamed cabernet sauvignon/cabernet franc block. Sausal Creek Vineyard is bordered to the south by Windy Hill Open Space Preserve, and to the north by its namesake Sausal Creek. These three blocks show great promise, and are already producing incredible fruit. We have great hope that Sausal Creek Vineyard will be as successful as Spring Ridge Vineyard has been for the past 40 years.