

NAKED BY FOUR VINES

2020 CHARDONNAY

CENTRAL COAST, CALIFORNIA

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Central Coast AVA stretched from San Francisco's Bay all the way south to Santa Barbara. Grapes here are some of the oldest, planted by Franciscan missionaries as they moved northward along the "El Camino Real" in the late 1700s. Ideal for Chardonnay, Central Coast is known for elegant wines with well-balanced acidity.

WINEMAKERS COMMENTS

Grapes were harvested during the cooler nights and morning hours to preserve the fruit's delicate flavors. After a gentle pressing, the grapes are fermented in temperature controlled stainless steel tanks with Burgundian yeasts. A small portion is aged in lightly toasted French oak and underwent malolactic fermentation adding a creamy note and softening the mouthfeel.

TASTING NOTES

Aromas of lemon meringue, nectarine, and a nuance of lightly toasted marshmallow lead to a lemon curd, slightly toasted caramelized nectarine, nuance of fresh ground cloves and cinnamon.

The 2020 Naked Chardonnay is plush and ends with vibrant acidity.

TECHNICAL INFORMATION

Appellation: Central Coast, California

Varietal Composition: 96.5% Chardonnay, 3.5% mixed white varieties

Aging: 100% tank fermented, aged 6 months sur lie

Alcohol: 13.5%

pH: 3.60

Acid: .46g/100ml

Cases: 15,000

SRP: \$10.99

