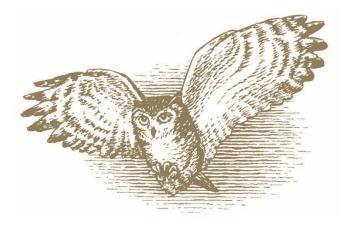
## TERRA SÁVIA

2019 Chardonnay





## VINEYARDS

Place of Production: 100% estate, organically grown in our Sanel Valley Vineyards, Hopland, the southernmost town in Mendocino County. Soil: Gravely, benchland loamy soils. CCOF-Certified organic Mesoclimate: Dry, warm summers with mild rainy winters Southern Mendocino enjoys a similar climate to nearby Dry Creek Valley in Sonoma County.

Altitude: 500-600 feet above sea level.

Aspect Variable: Vineyard on western benchlands of a small coastal valley. This setting provides early morning sunlight. The mountain range provides partial shady and cool breezes during the afternoon sun and heat.

Growing System: Cordon trained, spur pruned. Vine Density: 800 vines/acre Age of vineyards: Over 40 years

## VINIFICATION

Grape Variety: 100% Organic Chardonnay Harvest: Began hand harvesting at daybreak to preserve natural cool nighttime temperature of the fruit  $(50^{\circ}-55^{\circ}F)$ . Picked in small 1/2 ton bins then grapes taken directly to press. Grape Yield: 3 tons/acre Fermentation: Whole clusters directly put into press. Cold juice settled. Stainless steel fermented at 55° for one month. Aging: Aged sur lie for one month after fermentation then bottled. Alcohol: 13.50% Case Production: 1870

## TASTING NOTES

Color: pale yellow with a greenish tinge. Aroma: Crisp lemon and lime zest, white blossoms. Tasting Profile: Lively and bright, with flavors of lemon zest, white peach and apricot with a hint of pineapple.