

# *Slate*



## **2021 Slate Chardonnay Monterey County**

### Tasting Notes:

Pale yellow in color, with floral aromas of honeysuckle, jasmine and orange blossoms and hints of wet stone from the limestone soils. Upon entry the flavors are lemon curd, Anjou pear with a tight frame of fresh acidity and coastal minerality.

### Winemaking:

Grapes were harvested in the early morning to ensure the fruit's cool temperature. Pressed whole cluster, we allow the juice to settle for 24 hours before being transferred to small stainless and French oak barrels. 100% native yeast fermentation. New oak is limited to 30% new to ensure we express the freshness of the coast and maintain the lift and vibrancy of the vintage and vineyard sites.

Appellation:	100% Monterey County
Varietal:	100% Chardonnay
Aging:	10 months in French oak barrels, 30% new
Harvested:	September 4, 2021
Farming:	Sustainable
Technical Data:	
ABV	14.1%
pH	3.22
TA	6.2 g/L