



2020 CHARDONNAY 'ALBA' – *Estate Grown, Edna Valley*



'ALBA' translates to 'Daybreak' and the fruit for this select bottling was grown entirely on the steep, east-facing corner of our vineyard where it is first to greet the rays of the rising sun. This tiny 2.2 acre parcel is one of our favorite blocks of the original 1997 plantings, and has been a perennial contributor to our top 'Center of Effort' and 'Giallo Solare' bottlings.

The 2020 vintage challenged us with intense heat spells marking the final weeks of harvest, which slowed the ripening process in our vines. We selected this small-lot bottling as a ripe, showy style that differs from our typical Estate-grown Chardonnay wines. ALBA bears all the hallmarks of long lees aging in vessels from one of our favorite French oak barrel makers, and yet retains the structure and acidity that the best Chardonnay wines classically exhibit.

SIP SUSTAINABILITY IN PRACTICE – VINEYARD & WINERY

- 100% Chardonnay, Clone 5,
Planted 1997
- Block 103, Estate Grown
- Harvested 9/30 - 10/2
- 23.6 average Brix
- Fermentation & 19 months sur-lie
aged in Tonnellerie Tremeaux
French oak barrels (50% new)

pH: 3.38

TA: 7.6 g/l

Alc: 14.0%

ML: complete

Cases: 98

We love this wine for its opulent tropical notes of gardenia, vanilla pod, and burnt orange peel. The palate is smooth and juicy with pineapple and coconut custard.

ALBA is a perfect partner at brunch beside a selection of poached prawns, raw oysters, littleneck clams, and steamed lobster tails.

