

B R E A
C H A R D

2022 BREA CHARDONNAY

VARIETAL: CHARDONNAY

VINEYARDS: WHEELER VINEYARD + KEVIN OLSON VINEYARD

LOCATION: CENTRAL COAST

ALCOHOL: 13%

TOTAL PRODUCTION: 2300 CASES

WINEMAKER NOTES:

We picked the fruit at 20.5 - 21.5 brix to capture a nice balance of acidity and fruit. The grapes went direct to press and the juice was barrel fermented using only native yeasts. The wine aged in neutral French Oak barrels for 6 months and went through full malolactic fermentation. Since we allow the wine to go through full malolactic fermentation, we pick early so it can maintain its natural acidity.

VITICULTURAL AREA:

Wheeler Vineyard's Chardonnay was planted in 1977 on elevated gravelly alluvial terrace. It is located in Tres Pinos. Kevin Olson Vineyard is one of the coldest vineyards in California. This is where we get the nice acid backbone in the wine. It is located right off Highway 101 in Prunedale and grows in sandy soils. It was planted in 1999. Wheeler Vineyard and Kevin Olson Vineyard are organically farmed.

BREA Wines are made naturally, meaning no use of inoculated yeasts or bacteria. We use only native yeast to spark fermentation. A minimal dose of SO₂ is added 4 weeks before bottling to some wines. Nothing else is added to the wines.