

# BREA

## CHARD

## 2021 BREA CHARDONNAY - CENTRAL COAST

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**VARIETAL:** CHARDONNAY

**VINEYARDS:** EDEN RIFT + KEVIN OLSON VINEYARD

**LOCATION:** CENTRAL COAST

**ALCOHOL:** 13%

**TOTAL PRODUCTION:** 1900 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:**

Eden Rift Vineyard is located in the Hollister Hills and sits on the San Andreas fault line. It is about 20 miles from Monterey Bay and grows a mix of Dijon clones. The soil is composed of calcareous, granitic limestone, dolomite and mineral rich soils. Kevin Olson Vineyard is one of the coldest vineyards in California. This is where we get the nice acid backbone for this wine. It is located right off Highway 101 in Prunedale and grows in sandy soils. It was planted in 1999. Eden Rift and Kevin Olson Vineyards both farm without the use of pesticides, herbicides or synthetic fertilizers.

*BREA Wines are made naturally, meaning no use of inoculated yeasts or bacteria. We use only native yeast to spark fermentation. We do not add any powdered tannins or enzymes. A minimal dose of S02 is added 4 weeks before bottling to some wines. Produced and bottled in Berkeley, CA.*