

# INSPIRACIONES

*Julian*

## GROWING SEASON

*The beginning of the 2019 growing season was defined by copious rainfall and late soil moisture. Winter precipitation and cool temperatures helped preserve soil moisture throughout the spring. The long, warm summer saw very few extreme heat events. Foggy mornings and cool nights allowed grapes to ripen slowly and develop their phenolics gradually on the vine, setting the stage for a vibrant and expressive vintage. Because of an extended cool growing season, grapes ripened with lower sugar levels, giving our 2019 INSPIRACIONES full flavors, fresh acidity, and superb balance.*

## TASTING NOTES

Brilliant and clear color with lemon yellow hues. Aromas of bright citrus and yellow stone fruits. Turmeric-ginger spices can be noticed as INSPIRACIONES warms to room temperature. Lush, silky round entry, vibrant acidity and minerality. Hints of loquat, blood orange, mandarin, Meyer lemon, and minerality are highlighted as the wine travels through the palate. Lingering, clean mineral-driven finish with hits of tangerine and key lime.

## HARVEST

Hand-harvested only using shears, into small macro bins  
Harvest Dates: September 15, 2019

## WINEMAKING

- Whole cluster press
- 5-7 months for alcohol fermentation to complete
- Natural malolactic fermentation in barrel
- Wild Yeast Fermentation
- Barrel aging 11 months, New French oak 20%
- Coopers: Francois Freres, Damy
- Unfined and unfiltered; bottled August 12, 2020



## CHARDONNAY 2019

VARIETAL	100% Chardonnay
VINEYARD	Sun Chase Vineyard
APPELLATION	Petaluma Gap, Sonoma Coast
TOTAL ACIDITY	6.0 g/L
PH	3.50
ALCOHOL	14.5%
BOTTLED	August 12, 2020
CASES PRODUCED	230