

SEABISCUIT RANCH®

2019 Chardonnay, Mendocino County:

As with all prior 20 vintages, the grapes for this wine came from a terraced hillside vineyard along Reeves Canyon located north of Ukiah, south of Willits, west of Highway 101, all part of the original Ridgewood Ranch, the famous Thoroughbred Seabiscuit's retirement home. The vineyards' gravelly soils and their proximity to the cooling influence of wind and fog off the Pacific Ocean creates a distinctive style of fruit that defines our Chardonnay. Packed with concentrated flavors, this Chardonnay demonstrates the intensity that results from sustainable natural farming and attentive winemaking.

Technical Information:

Harvested:	September 26, 2019
Average sugar at harvest:	24.5 degrees Brix
Varietal blend:	100% Chardonnay
Fermentation:	100% small 'American' oak barrels
Alcohol at bottling:	14.1% percent by volume
Bottling:	October 2020
Production:	647 cases (12x750 mL)
UPC number:	0 83663 60501 2 0

Winemaker's Comments:

"2019 saw an early start to the growing season in Mendocino County offering ideal conditions for producing first-class Chardonnay. Harvest began on Sept. 26th allowing for ample hang time furthering full grape development. This is always desirable for optimal aromas, flavors and balance while retaining natural fruit acidity. After inoculation for secondary malolactic fermentation, the wine aged in small American oak barrels for eleven months. The resulting wine is elevated with a nose of toasty oak and inviting tastes. The malolactic fermentation provides a buttery elegance which complement the clean ripe apple flavors characteristic of Mendocino County wine grapes."

Food Affinities:

Seabiscuit Ranch Chardonnay is a limited-release version of a "reserve" style Chardonnay. Rich and complex with abundant tropical fruit flavors and a core of pleasant toasty oak aromas, all supported by bright acidity. Layers of green apples and pears fill the mouth finishing long and crisp. This lovely Chardonnay is an elegant accompaniment to a wide array of foods. Serve with seafood, poultry or light pasta, or as a companion to cheeses and hors d'oeuvres. Enjoy!

