

# GRAYMORE

## CHARDONNAY EDNA VALLEY 2021

The tranquil, tiny region of Edna Valley enjoys the longest growing season of any California wine region and its cool, marine-influenced climate and clay-rich soils create ideal growing conditions for Chardonnay. The Graymore name evokes these two influences: the infringing, pale gray ocean fog and dark gray clay soils that together allow us to craft a Chardonnay that is expressive and elegant, a perfect reflection of its Edna Valley DNA.

### VINEYARDS

Edna Valley is surrounded by mountain ranges and hills, but a gap to the northwest allows fog and wind coming off the nearby Pacific Ocean to dispense into the Valley. This creates a cycle of cool morning fog, sunny days and gentle afternoon breezes, allowing the grapes to ripen gradually and evenly, imparting beautiful aromas, flavor and structure while maintaining vibrant acidity. The soils are a mix of volcanic and oceanic soils, the most prominent and striking of which is Zaca clay, named for its devilishly deep gray color. These clay-rich soils nourish the vines, reduce the need for irrigation and add finesse in the finished wine.

Graymore is sourced from three vineyards, all Certified Sustainable by the California Sustainable Wine Alliance: Moretti Canyon Vineyard, Edna Ranch Vineyard and Greengate Vineyard. Soils within these vineyards are comprised of dark gray Zaca clay, strongly calcareous formed from weakly consolidated marine sediments, and Salinas silty clay, containing nutrient-rich organic matter.

### 2022 GROWING SEASON

In California, the rainfall year runs from July 1st thru June 30th. The rain year started out great in the Edna Valley with 12.52 inches falling by January 1st. Unfortunately, that was about it for the remaining year leaving California again in a drought situation. The growing season started with very mild temperatures with little to no frost incidents. The cool spring led to an elongated bloom period that caused concern about fruit set. Luckily, our Edna Valley vineyards came through with a good set and progressed nicely with a very mild summer. The season was upended with a rare California heat wave that started on September 3rd with 105 degrees and lasting for a week of low 100's and upper 90's. The heat spike also accelerated ripening, and all of our fruit was picked at optimum maturity.

### WINEMAKING

The fruit from each vineyard was harvested at ideal physiological ripeness. At the winery, the berries were gravity-fed into the press, then 53% of the juice was cool fermented in neutral oak barrels and 47% in stainless steel. Barrel fermentation adds structure and silkiness to the wine, while the stainless-steel fermentation enhances all the bright fruit and acidity. The wine aged for a short time in neutral French and Austrian oak barrels, chosen for their ability to add a pleasing roundness and texture to the wine.

### WINEMAKER NOTES

A beautiful pale yellow, the wine opens with aromas of pear, green apple, lemon-lime, lemongrass, sage, orange blossom and honeysuckle. On the palate this wine shows kumquat, nectarine, lemon-lime zest, fresh pear, pineapple sherbet and kiwi. The wine is very bright and refreshing with silky structure from the barrel ferment and lingering acidity. The finish is supple with lively tension from acidity.

Indelibly imprinted with Edna Valley, this wine is enjoyable on its own and pairs effortlessly with food, such as pork belly in hoisin glaze on a steamed bun, Summer salad with fresh strawberries, feta and lemon vinaigrette or a grilled chicken salad,



**APPELLATION:** Edna Valley

**COMPOSITION:** 100% Chardonnay

**AGING:** 23 days in neutral French and Austrian oak

**ALCOHOL:** 13.3%

**T.A.:** 0.63 g/100mL

**pH:** 3.43

**HARVEST DATE:** Sept 23 & 29, 2022

**RELEASE DATE:** August 2023

