

MORRO BAY

Lodi, California

Split Oak Estates Chardonnay

Grape Variety: 100% Chardonnay

Vinification Process: The vineyards are hand-pruned by experienced work crews adept at spur selection. Green harvesting is determined based on the berry set for a particular vintage. In addition to green harvesting, shoot removal and leaf pulling are employed to further enhance flavor concentration. Machine harvesting is done at night allowing the grapes to cool and thus maximize the flavors, acidity and balance. All grapes are sorted via a sorting belt prior to being pressed. Special yeast for fermentation is selected for ability to age with the wine. The classic Burgundian winemaking term for this process of aging wines with the yeast is called "sur-lie" or literally "on the lees". The lees settle to the bottom and then are lifted and stirred into the wine a minimum of every other week.

Description: Vanilla cream soda nose with a slice of fresh cut pineapple. Full body, tropical fruit, spice and pleasing vanilla oak note linger in the finish. Sweet flavor on the palate is from sur-lie aging the wine on the primary yeast lees for 6 months.

Food Pairing: A versatile style of wine that can be served chilled with fine cuisine or a glass with friends

Alcohol: 13.9%

Additional Winery Information: Morro Bay Chardonnay is sourced from several vineyards within the Lange Family estate. The Lange Family have been farming in the Lodi appellations for four generations dating back to the late 1800's. The location of the vineyard in Lodi provides for dramatic temperature shifts from day to night due to the influence of the delta breeze from San Francisco Bay. This allows for a slower maturation of the grapes resulting in a better balance of acidity and complexity in the taste profile.

Morro Bay is sourced from several vineyards within the Lange Family estate. The Lange family, 4th generation of grape farmers dating back to the late 1800s, currently controls 7,600 acres in California spanning three appellations and four counties. The location of the vineyard in the Delta region of Lodi provides for dramatic temperature shifts from day to night due to the influence of the delta breeze from San Francisco Bay.

