



2018 “Limestone + Schist” Old-Vine Chardonnay
Rorick Heritage Vineyard, Calaveras County
190 cases produced

- ABV: 13.2%
- pH: 3.6
- TA: 0.607 g/100mL
- Own-rooted, Wente-clone vines planted in 1974
- Vineyard soils: Limestone + schist
- Pick date: September 11, 2018
- Brix at harvest: 21.5°
- Hand-picked at night
- Whole-cluster direct-to-press
- Fermentation vessels: Neutral French oak barrels, 7 months
- Native fermentation & malolactic
- SO₂: 15ppm added before bottling
- Unfined, unfiltered, not cold-stabilized
- Bottled April 24, 2019
- The Name: Our friend Matthew Rorick of [Forlorn Hope](#) tends these old, own-rooted vines on his property in Murphys, CA - historic Sierra Foothills Gold Country, a rare California vineyard site comprising the highly unusual combination of limestone and schist soils. When we saw the Chardonnay block for the first time, without knowing what variety it was, we knew we had to work with it. We're so excited and honored to work with this no-makeup, true-California, liquid gold.
- Winemakers: Emily Towe & Jody Brix Towe
- Suggested Retail Price: \$28