



2019 “Limestone + Schist” Old-Vine Chardonnay
Rorick Heritage Vineyard, Calaveras County
220 cases produced

- ABV: 13%
- pH: 3.37
- TA: 0.589 g/100mL
- Organically farmed own-rooted, Wente-clone vines planted in 1974
- Vineyard soils: Limestone + schist
- Pick date: September 19, 2019
- Brix at harvest: 21°
- Hand-picked at night
- Whole-cluster direct-to-press
- Fermentation vessels: Neutral French oak barrels, 11 months
- Native fermentation & malolactic
- SO₂: 15ppm added before bottling (only addition of any kind)
- Unfined, unfiltered, not cold-stabilized
- Bottled August 10, 2020
- 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