

RUSSELL & JOYCE
ESCOLLE CHARDONNAY
2022

TECHNICAL DATA

| | | | |
|--------------------|------------------------|-----------|-----|
| APPELLATION | SANTA LUCIA HIGHLANDS | | |
| VINEYARD | ESCOLLE VINEYARD | | |
| BRIX | 23 | PH | 3.4 |
| ALCOHOL | 13.5 % | | |
| PRODUCTION | 254 cases (12x750ML) | | |
| UPC | 8 95627 00221 1 | | |

PLACE

The fruit for this Chardonnay was harvested from the Escolle Vineyard located at the Northern end of the Santa Lucia Highlands. This site is impeccably farmed by the Caraccioli Family, who are incredible stewards of their land. Low water usage translates into low yields of intense fruit full of flavor and acidity. The strong marine influence and well drained gravelly loam soils of Chular deliver Chardonnay fruit that showcases both the power and finesse of the Santa Lucia Highlands.

WINEMAKING

- Whole-cluster pressed and left to cold settle overnight with no So2.
- Native fermented in a combination of 33% new and 67% neutral French oak barrels.
- Stirred quarterly to promote a natural occurring malolactic fermentation.
- Aged on lees for 7 months then transferred to con tank for 1.5 months prior to bottling

AROMA

citrus rind, orange blossom, green apple skin, chalk, minerality

PALATE

ripe apple, red pear, lemon curd, verbena

