

Wrath

2022 Wrath Chardonnay, 3 Clone

Overview

Wrath represents a nexus of nature and an unbridled passion for winemaking. We produce site-driven Pinot Noir, Chardonnay, Syrah, Falanghina and Sauvignon Blanc from our estate vineyard and respected properties in the Santa Lucia Highlands. Our production is small, our distribution is limited and our wines reveal attitude, passion, and an inherent respect for what a vineyard can give us.

Philosophy

Our wines are a record of the topography, geology and climate of a finite, naturally defined piece of land over the span of a growing season. They chronicle the elaborate dance between terroir, grape, people and time. While all of our wines possess strong varietal characteristics, their real strength is their ability to deliver the unique aromatics, flavors and textures of a specific site.

Vineyard

Our Estate San Saba Vineyard is set in a sheltered nook just below the Santa Lucia Highlands AVA. The estate consists of 72 acres of which 67.75 are planted to Chardonnay, Pinot Noir, Sauvignon Blanc, Syrah and Falanghina. This is a cool site with little rainfall and one of the longest growing seasons in the world. Our soils, Arroyo Gravelly Loam and Hanford Gravelly Sandy Loam, provide a low-vigor, well-draining, disease- and pest-free medium for our vines. They also impart a subtle mineral quality to our wines.

To preserve our local ecosystem, we have worked with viticultural consultant Steve McIntyre to develop a sustainable farming program, certified by CCVT (Central Coast Vineyard Team), tailored to our estate. In addition to protecting the local environment, we believe it allows us to produce wines that are more authentic and specific to our terroir.



Production Notes

The 2022 vintage in Monterey was a challenging year because of temperature fluctuations. The general growing year was excellent and the heat around Labor Day was predicted so we had ripe fruit and plenty of time to harvest before the heat affected the vines. All in all, it was a very good growing season and resulted in high quality fruit because of lower than usual yields. Grapes are handpicked and hand sorted. After pressing the wine is barrel fermented, some barrels inoculated with Montrachet yeast and others ferment slower, utilizing the natural yeast found in the winery. Once dry, the wine undergoes 100% Malolactic fermentation to develop its rich, creamy character and 10 months of barrel aging. After bottling on site, the wine rests in bottle for another 12 months before release.

Technical Data

Composition	100% Chardonnay
Vineyard	San Saba Vineyard
AVA	Monterey
Clones	25% each Mt. Eden, Wente, clones 96 and 17
Oak	10 mo. in French oak, 35% new
Alcohol	14.1%
Cases produced	175
SRP	\$35