

# Wrath

## 2024 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 2024 vintage in California was one of the best growing seasons in Monterey in years. Spring had an abundance of rain; more than we've seen in a long time. Summer temps were cooler than usual which is fine for our primary grapes (chardonnay and pinot noir) who flourish in cool temps. There were two heat spikes late summer in other parts of California but our foggy mornings helped the vineyards avoid both of those. Also, since our grapes are usually harvested a month later than Napa & Sonoma, the higher temps in late August only served to fully ripen grapes resulting in layers of rich flavors. 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 at least another 12 months before release.

### Technical Data

|             |   |
|-------------|---|
| Composition | 100% Chardonnay                           |
| Vineyard    | San Saba Vineyard                         |
| AVA         | Monterey                                  |
| Clones      | 34% Mt Eden; 33% clone 17 and 33% Kistler |
| Oak         | 10 mo. in French oak, 20% new             |
| Alcohol     | 14.3%                                     |
| Cases       | 205                                       |
| SRP         | \$35                                      |