

Wrath

2024 EX Unoaked Chardonnay

New Label

With a name meaning “out of” in Latin, EX speaks to our focus on expressing the personality and characteristics of our Certified Sustainable (SIP) estate vineyard.

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 certified sustainable farming program (SIP) 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 goal for this wine is to showcase the pure personality of our chardonnay with no oak and minimal winemaking. Our 2024 EX Unoaked Chardonnay comes from the original 40+-year old, own-rooted Clone 4 planted on our estate vineyard specifically selected because of the flavor and texture it adds to this minimally processed wine. Vines are closely managed and these, on average, yield 3-4 tons to the acre. The winery sits in the center of our 72 acre property so grapes travel only yards to reach the processing area. Pickings are done by hand, and grapes are hand sorted before processing. The wine is fermented (primary only) and aged for 3 months in stainless steel before bottling on site.

Technical Data

Composition	100% Chardonnay
Vineyard	San Saba Vineyard
AVA	Monterey
Clones	Clone 4 -100% , (own-rooted/old vine chard)
Oak	none
Alcohol	12.8
Cases produced	595
SRP	\$19