



3 Pillars Chardonnay “Los Carneros” 2019

The grapes for Three Pillars Chardonnay come from the Los Carneros appellation located in the most southern part of Sonoma County. The grapes are exclusively the Louis Martini clone, prominent in Los Carneros vineyards. Starting before dawn, harvest begins in the early morning to preserve the tropical fruit flavors. The grapes are then whole-cluster pressed, settled & put into barrel within 48 hours thus capturing freshness. The wine is stirred on the lees (sur lees aging) frequently in French oak barrels as it passes through primary fermentation & then secondary malolactic fermentation (100% ML) is allowed. The result is a classic example of “Burgundian” style Chardonnay.

Chardonnay oak regime: 30% New, 70% Neutral -- aged 10 months

