

# FOSSIL POINT

## CHARDONNAY

v. 2023 • EDNA VALLEY AVA

FOSSIL POINT CHARDONNAY IS DESIGNED TO SHOWCASE the bright natural acidity and fresh character of our vineyard sources, located in the Edna Valley AVA. This wine's vibrance and purity of fruit are a pure expression of our soils and location near the cold Pacific Ocean. The grapes are hand-picked, whole-cluster pressed, and cold-fermented in a selection of stainless steel tanks and neutral French oak barrels using classic winemaking techniques. We conduct a very clean malolactic fermentation to moderate the naturally high acidity, and perform battonage (lees stirring) several times monthly in order to enrich the wine and protect it from oxidation.

### TASTING & PAIRING NOTES

This vintage shows classic citrus notes of tangerine balanced by a creamy palate feel resulting from aging on lees. Delicious on its own, but our Chardonnay shines at the table. Pair with sweet poached shrimp, seared scallops, or line-caught California Halibut right off the grill.

### ABOUT FOSSIL POINT

In the Edna Valley, near San Luis Obispo, on California's Central Coast, our vines are never far from the influence of the sea. Sunny afternoons give way to brisk marine breezes, and the growing season is directly shaped by the seasonal flow of the currents and surface temperature of the nearby Pacific Ocean. Even our soils of calcareous shale and coarse sand were uplifted from the ancient ocean floor and weathered into place over the millennia.

Fossil Point pays tribute to this bond between sea and vine. Located less than five miles from our winery, Fossil Point is a rugged headland with sweeping views of the coastline from Port San Luis to the Guadalupe Dunes. Standing on Fossil Point, you can enjoy the same ocean breezes that are on their way to our vineyards, where they will guide our vines to perfect ripeness.

### TECHNICAL

Vineyard Sources – 100% Edna Valley AVA

Hand-harvested, Whole-cluster pressed.

Fermented in stainless steel tanks and neutral French oak barrels

3.49 pH, 6.5 g/l TA, Alc 13.5%, RS 2.2 g/l, 100% ML

Cases produced: 4600

