

## 2018 Tin Shack Chardonnay Spear Vineyard

For 2018, our Tin Shack Chardonnay is again being sourced from the new and absolutely stunning Spear Vineyard. With a year of working with this fruit under our belts we decided to stick with just our section of clone 96 because of its more even ripening quality and because of the steep, north facing hillside it's planted on. The clone 96 is a good balance of rich Chardonnay flavor and crisp citrus-oriented acid profile. The wine spent a year in neutral French oak barrels to help soften that crisp acidity and add flavor and aroma from its time on the lees. Rich and somewhat tropical on the attack and then crisp with lemon zest on the finish, this is an intriguing, complex wine that deserves some good food and some time in the glass.

Tasting note: Our 2018 Chardonnay from Spear Vineyard has a pale golden color. The nose is filled with golden apple, nectarine and citrus, alongside butterscotch and baking spices. Textures on the palate are rich, with a glossy mouth feel that transitions to a crisp but not tart dose of acidity on the finish. There is a distinctive dose of salinity on the finish that extends the flavors on the palate and tastes like the crisp ocean air the wine was grown in.

Only 148 cases produced. 14% alcohol pH 3.51 TA 0.66g/100ml Retail price \$42