

# 2017 CLONE 4 CHARDONNAY

Cambria's Clone 4 Chardonnay is sourced from a cool, coastal estate vineyard that consists of ancient fossilized seashells, shale, limestone and sand. This unique piece of the Cambria estate sits 400-800 feet above sea level on raised benchland and overlooks Santa Maria Valley before plunging down to the Sisquoc River. The fog-swept vines have endured since the 1970s, thriving in the cool, maritime influences that funnel in from the Pacific Ocean, and allow for the longest growing season in the state.

## TASTING NOTES

"Strong varietal characters of fresh pineapple slices, tangerine, and honey suckle are the dominate aromas and flavors in the wine. Barrel aging in neutral French oak provides the weight in the mid-palate and carries through the crisp and zesty finish."

-Jill Russell, Winemaker

#### WINEMAKER NOTES

Composition: 100% Chardonnay Appellation: Santa Maria Valley Clones: 4 Alcohol Content: 13.2% pH: 3.33

**Total Acidity:** 0.66g/100ml **Barrel Aging:** 8 months in neutral 100% French oak

**Pairing:** Our Clone 4 Chardonnay pairs well with mushrooms, grilled squash soup, baked chicken, and grilled pork. It also pairs well with Cheddar, Gruyère and Brie.

## VINTAGE NOTES

The 2017 growing season started with rain that was much needed in the winter to wash away salts in the soil. There was colder weather in the spring especially during bloom and set, and then nice, warm weather appeared during the summer months. Harvest start date was early, starting on August 26th. The grapes displayed intense aromas and flavors and the resulting wines have a nice balance of elegant aromas and flavors, acid, and structure.

## CAMBRIA ESTATE

Cambria Estate is a family-owned winery, led by Sisters and Proprietors Katie and Julia Jackson. Located in the coastal Santa Maria Bench in Santa Barbara County, Cambria wines faithfully express the unique stamp of one of the finest cool-climate crus in California.

All grapes from our Estate Vineyards are certified under the California Sustainable Winegrowing Alliance and Sustainability in Practice.