

# GRAYMORE

## CHARDONNAY EDNA VALLEY 2021

*The tranquil, tiny region of Edna Valley enjoys the longest growing season of any California wine region and its cool, marine-influenced climate and clay-rich soils create ideal growing conditions for Chardonnay. The Graymore name evokes these two influences: the infringing, pale gray ocean fog and dark gray clay soils that together allow us to craft a Chardonnay that is expressive and elegant, a perfect reflection of its Edna Valley DNA.*

### VINEYARDS

Edna Valley is surrounded by mountain ranges and hills, but a gap to the northwest allows fog and wind coming off the nearby Pacific Ocean to dispense into the Valley. This creates a cycle of cool morning fog, sunny days and gentle afternoon breezes, allowing the grapes to ripen gradually and evenly, imparting beautiful aromas, flavor and structure while maintaining vibrant acidity. The soils are a mix of volcanic and oceanic soils, the most prominent and striking of which is Zaca clay, named for its devilishly deep gray color. These clay-rich soils nourish the vines, reduce the need for irrigation and add finesse in the finished wine.

Graymore is sourced from two vineyards, both Certified Sustainable by the California Sustainable Wine Alliance. Soils within these vineyards are comprised of dark gray Zaca clay, strongly calcareous formed from weakly consolidated marine sediments, and Salinas silty clay, containing nutrient-rich organic matter. **Moretti Canyon Vineyard** runs east into the Diablo Range and is shielded from the marine winds coming from the north. Planted in 1999, the site enjoys mild temperatures. The vines here produce large berries of juicy fruit. **Edna Ranch Vineyard**, in contrast, is located on a ridge. Planted in 1991, the vines are exposed to the daily afternoon winds and are planted in shallow soils. Both influences stress the vines which result in a lower yields and fruit with intense flavors.

### 2021 GROWING SEASON

The growing season started with a warm, dry winter with the majority of what little rain arrived coming from one large stormfront in late January. February and March were cool except for a three-day spike into the 80s at the end of March. The rest of the spring and summer were mild with the exception of one more three-day heat spike in June. Fall offered the typical, mild Edna Valley temperatures that allow for the slow, even ripening of the fruit until harvest in October.

### WINEMAKING

The fruit from each vineyard was harvested at ideal physiological ripeness. At the winery, the berries were gravity-fed into the press, then 62% of the juice was cool fermented in neutral oak barrels and 38% in stainless steel. Barrel fermentation adds structure and silkiness to the wine, while the stainless-steel fermentation enhances all the bright fruit and acidity. The wine aged for a short time in neutral French and Austrian oak barrels, chosen for their ability to add a pleasing roundness and texture to the wine.

### WINEMAKER NOTES

A beautiful pale yellow in color with a honey glow, the wine opens with aromas of pear, green apple, lime blossom and lemon meringue layered with exotic notes of hibiscus and pineapple guava. The palate is medium bodied and generous in acidity and flavor. Bright notes of lemongrass, lime zest and juicy peach are complemented by a luxurious structure from the barrel fermentation. The wine finishes with a pleasing texture and tantalizing acidity. Indelibly imprinted with Edna Valley, this wine is enjoyable on its own and pairs effortlessly with food, such as grilled halibut with lemon and Pecorino Romano cheese.



**APPELLATION:** Edna Valley  
**COMPOSITION:** 100% Chardonnay  
**AGING:** 23 days in neutral French and Austrian oak  
**ALCOHOL:** 14%  
**T.A.:** 0.58g/100mL  
**PH:** 3.48  
**HARVEST DATE:** Oct. 8 and 21, 2021  
**RELEASE DATE:** August 2022

