



HARTFORD
COURT

JURASSIC VINEYARD

SANTA YNEZ VALLEY • CHENIN BLANC

2018

VINEYARD CHARACTER

The Jurassic Vineyard is situated in the Santa Ynez valley, at an elevation of about 1000ft. The name pays tribute to the fossil rich soils of the area. This own-rooted vineyard was planted in 1982 on very well-drained sandy and limestone laden soils. A constant breeze from the cold Pacific cools down this sunny site, and the old vines are forced to search deep underground for nutrients and water. Over time, these conditions have turned the vineyard into a gnarly, but charming site for highly textural Chenin Blanc.

WINEMAKING

Hand-harvested fruit is whole-cluster pressed using a gently Champagne-style cycle. The juice settles overnight with no additions and is then racked to neutral French oak barrels. Here the fermentation starts spontaneously and finishes leisurely in three to four weeks. The wine undergoes 100% malolactic fermentation, with the help of naturally occurring organisms and regular stirring of the lees. The elevelage is complete after approximately one year in barrel, after which it is racked off the lees cleanly and bottled without filtration.

TASTING NOTES

The aroma in the 2018 is delicate, showing hints of wildflowers and lemon peel. On the palate the wine is seamless and elegant. Quince and lemon pith flavors are complemented by a light, chalky undertone and a long mineral finish.

WINE STATISTICS

Oak:	Barrel fermented in 100% neutral French oak barrels
Time in oak:	12 months
Alcohol:	12.6%
TA:	5.9 g/L
pH:	3.24
Cases produced:	150



HISTORIC ACCLAIM

2016	91 points	J.D., <i>JebDunnuck.com</i> , June 2019
2016	91 points	L.P.B., <i>Robert Parker's The Wine Advocate</i> , February 2019