

Bailarin Cellars

2019 Santa Lucia Highlands Chardonnay



WINEMAKER NOTES

Aromas of hazelnut, toffee, lemon meringue, and rose petals are followed by a melody of fruit tones and soft floral expressions that linger on in this rich wine's silky mouthfeel. Further sipping reveals flavors of passionfruit, lemon bar, and apple pie. Notes of caramel, butter, and a balanced acidity complement the refreshing finish.

WINEMAKING TECHNIQUES

Grapes were harvested in the early morning to ensure gentle processing of cool fruit. The clusters are hand-sorted, destemmed, and crushed to release the juice straight into oak barrels. Five months of barrel fermentation with twice-monthly lees stirring (bâtonnage) is followed by an additional six months of sur lie aging and the wine undergoes 100% malolactic fermentation to round out its acidity. Finally, the wine is then racked clean off the lees and bottled.

FRUIT SOURCE: HIGHLANDS RANCH VINEYARD

The Highlands Ranch Vineyard is in the renowned Santa Lucia Highlands part of Monterey County, California AVA. Its cool weather and terroir make it perfect for Chardonnay and Pinot Noir. This picturesque vineyard covers 32.75 acres, with 5 acres dedicated to Chardonnay. We're delighted to share this vineyard's excellent Chardonnay with our customers and guests.

VINTAGE NOTES

In 2019, the Central Coast had an ideal growing season, with plenty of rain during winter and spring resulting in even ripeness throughout the vineyards. The harvest was delayed by almost two weeks, allowing for natural acidity retention and the development of fresh fruit flavors. The 2019 vintage produced high-quality grapes and well-balanced wines.

THE WINERY

Bailarin Cellars was created in 2014 by a collective of family and friends, each following their respective passions. Together, we focus on producing small lots of handcrafted wines from unique vineyard sources. We are proud to share the fruits of our labor and love with you.

TECHNICAL NOTES

Appellation: Santa Lucia Highlands
Composition: Chardonnay
Barrel Time: 11 Months, 30% new French oak
Alcohol: 14.4%
Cases Produced: 109
Designations: Single Vineyard, Vegan

