

# PAYSAN CHARDONNAY, JACKS' HILL



100% Chardonnay. Bright aromas of lemon peel & pears. Soft texture with lemon juice acidity, orange peel, orchard fruit, sea salt & intense wet stone minerality. Crisp & balanced with a long, refreshing finish. Extremely versatile & food friendly. Pairs with seafood, chicken, salads, pasta with cream sauce and roasted vegetables.

Predominantly from a few vineyards at the base of Jacks' Hill, planted on the distinct iron oxide granite that dominates the east side of the Salinas Valley, directly east of Sleepy Hollow North. All cool to cold climate, allowing for retention of acidity in the grapes as they slowly ripen & develop their flavor. Picked at low brix and high acid. Pressed to tank, cold settled 24 hours, racked to neutral oak barrels and puncheons, one new puncheon and two lightly used puncheons (approx. 4% new French) and stainless tanks. Aged in a mixture of neutral barrels, concrete & stainless-steel tanks for 7 months. Partial malolactic fermentation.

Ian Brand puts a lot of miles on his car exploring & discovering great vineyards at the edge of sensible farming in Central California. He finds the remote, challenging vineyards, that are capable of producing only the most idiosyncratic wines, with hard depleted soils & intense sunlight tempered only by the coastal breeze. His goal is to lightly polish the roughest edges & leave the idiosyncrasy intact. It is there in the back country of Monterey & San Benito county that Ian's wines come to life. The value-driven, French inspired Paysan line (the name refers to the French term for a country peasant) presents unpretentious, French-inspired "country" wines.

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## *Tasting Note:*

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## *Shelf Talker:*

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