

# I BRAND & FAMILY CHARDONNAY, ESCOLLE VINEYARD, SANTA LUCIA HIGHLANDS



100% Chardonnay. Aromatics of Meyer lemon and nutty pralines lead the way on the nose, quickly evolving into a beautiful floral bouquet of honeysuckle. Bright acidity starts things off on the palate with layers of fruit; including underripe pear and granny smith apple, rounding out with a warmth reminiscent of quince. The bright acidity blends with well-integrated tannins, finishing neatly with toasted oak.

Honoré Escolle purchased his summer property for his family in 1878. He established one of the most desirable benches in Monterey County. Now, managed by the Caraccioli Family, this site continues to deliver a distinct expression of the northern Santa Lucia Highlands. Dominant soil is Chualar Sandy Loam, which allows great root distribution and development. Dry-farmed and picked at 21.3 Brix. Whole-cluster pressed and barrel fermented with 50% in new French oak puncheons. 10 months on lees. Racked and blended, then aged in stainless steel for four 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 I. Brand & Family wines are small lot, single-vineyard selections that Ian wishes to showcase. "We are not in "wine country" nor do we have trophy wineries. This is farm land, desolate hills & solitude. What we do is simple, without artifice & we enjoy it."

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## Tasting Note:

### I BRAND & FAMILY CHARDONNAY, ESCOLLE VINEYARD, SANTA LUCIA HIGHLANDS

100% Chardonnay. Aromas of Meyer lemon, nutty pralines & honeysuckle; bright acidity; layers of underripe pear, granny smith apple & quince; blends with well-integrated tannins, finishing neatly with toasted oak.

## Shelf Talker:

### I BRAND & FAMILY ESCOLLE VINEYARD CHARDONNAY



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