

EDEN RIFT

2019 VALLIANT CHARDONNAY CENTRAL COAST

Under vine since 1849, the Valliant family farmed Eden Rift's Mountain vineyard during the 1930s and 1940s. The Valliant wines pay tribute to their pioneering spirit and reflects a continuum of enological efforts along California's dramatic Central Coast - terrain featuring coastal mountains, situated atop the Pacific Plate, a tectonic plate of lifted seabed, along the Golden State coastline.

VINEYARD NOTES

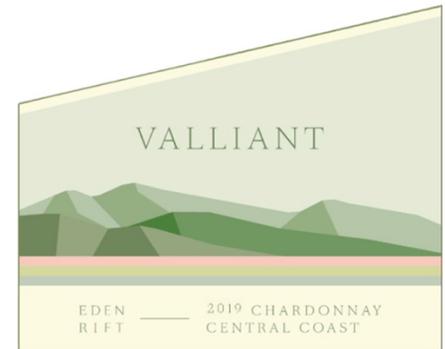
The Valliant Chardonnay comes from own-rooted vines planted in 1992 with clones 76 and 4. The vineyard is on a partially terraced slope that has large inclusions of granitic deposits. The blocks are full of different vine ages and a mixture of clones.

CELLAR NOTES

Chardonnay grapes from multiple blocks at Eden Rift were hand-harvested over separate days through the first week of October. At the winery, the Chardonnay was whole-cluster pressed with the resulting juice transferred to a stainless-steel holding tank for cold-settling where 25% of the juice went through fermentation. The remaining 75% was racked from tank-to-barrel for in barrel fermentation on 100% native yeast. The wine was aged in 5% new French oak and 95% neutral French oak barrels for 11 months prior to bottling.

WINEMAKER NOTES

The 2019 vintage represents a unique growing season, with one of the latest bud-breaks we have had in a decade. We were delighted to see more rainfall than in 2018, however the rain came later in the growing season. With a heat spike in June, despite a late budbreak, the warm weather sped up the season catching our vineyards up in typical fashion. As a result of a warm Summer, we had an overall earlier pick. This Valliant Chardonnay showcases the brilliance of Eden Rift's Mountain Estate. It is bright with notes of fresh picked lemons, yellow fruits, with beautiful tropical notes. On the palate, it is rich in texture mid-palate but balanced with bright acidity.



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HARVEST DATA

Harvest Date	October 2 nd thru October 8 th 2019
Blocks	45% Block O 30% Block B 16% Block A 10% Block T

WINE DATA

Composition	100% Chardonnay
Fermentation	100% Native yeast 25% Tank fermented 75% Barrel fermented
Aging	5% New oak 95% Neutral oak Aged 11 months
Case Production	1,023 cases
Retail Price	\$25