

30A COASTAL DUNES



CHARDONNAY

RUSSIAN RIVER VALLEY

SONOMA COUNTY

2014

12% Frei Road Vineyard, grown by George Martinelli, Dijon Clone 95 - This vineyard is inside the cold Green Valley AVA. This block sits on top of rolling hills of Goldridge soils in this area. This component was concrete egg fermented at 55 degrees for up to three months.

17% Bohan Dillon Ridge Vineyard from the Sonoma Coast, grown by Lee Martinelli - clone 95 & 76 tight cluster and smaller berry, it is known for its burgundy style, raciness of natural acidity and apple mineral fruit layers. This component was barrel fermented for up to two months using native yeasts, Francois Freres oak.

31% Ritchie & Valdez Vineyards - two iconic growers, whose sites are of volcanic origin giving their wines a mineral structure but with the richness and viscosity of the riper characteristics from the Wente clone. This component was barrel fermented using native yeast for up to two months in Francois Freres barrels.

40% Morelli Vineyard Old Wente Clone, grown by Steve & Joe Dutton - This vineyard is also inside the cold Green Valley AVA. This block sits on top of rolling hills of Goldridge soils in this area. This component was concrete egg fermented at 55 degrees for up to three months. It then was transferred to French oak to complete its aging for 11 months.

All lots were pressed off gently with all of their solids being preserved with the juice for complexity. All native fermentations with primary lasting 2-3 months were done. All aging was done on the lees, no racking was done. The malolactic fermentations completed in the spring, allowing for careful stirring of the lees and further development of flavor. All barrel lots were stirred daily during fermentation and then once a week through ML which happened in the late spring. The eggs trap in more natural CO₂ and thus keep their lees naturally suspended.

The mineral apple component of our blend comes from choosing the Dijon selections. The more tropical component of the wine comes from the Wente clone selections. It was then assembled (blended) for us in early September and allowed to settle for three months in tanks before being bottled, unfiltered and unfiltered on December 10, 2015.

Final Production 300 cases

DUNES IN SCHOOLS

30A Coastal Dune Wines is proud to help in local preservation and conservation efforts. That's why a portion of our proceeds will go to the Choctawhatchee Basin Alliance's Dunes in Schools educational program.

"Dunes In Schools is CBA's middle school environmental education program that focuses on the globally rare coastal dune lake ecosystems. In this program, students grow sea oats in classroom nurseries, while learning about the importance of the coastal dune lakes and barrier island systems of Northwest Florida. The program culminates with an April field trip, in which students take a direct role in the coastal restoration by planting sea oats to restore dune habitat."

~ Alison McDowell, Director of Choctawhatchee Basin Alliance

