

Sinor-LaVallee Estate Chardonnay San Luis Obispo

Sinor-LaVallee

United States - California - San Luis Obispo County

Sinor-LaVallee Chardonnay reflects a maniacal attentiveness only possible through sole proprietorship from viticulture through winemaking. The aim was to create a singular Chardonnay that expresses the totality of Bassi Ranch’s ultra-coastal terroir.

The wine Chardonnay offers fragrant aromas of tropical fruit with notes of butterscotch, apricot and crème brûlée. The palate is rich and viscous, yet never loses its energy or focus. Flavors of pear, pineapple and peach show trailing notes of vanilla, mineral and spice. A luscious, full-bodied mid palate yields to a sense of balanced sleekness on the finish.

Specifications	
Appellation	San Luis Obispo County
Varietals	100% Chardonnay
Agricultural Practices	Organic
Vinification	The fruit was night harvested by hand with multiple picks from September 20 through October 10. The individual lots were fermented with three different yeasts to build complexity and mouthfeel—specifically native yeasts for viscosity as well as Assmanhausen for pure fruit flavors and Montrachet for bready Burgundian qualities. Each lot was barrel fermented to achieve classic Premier Cru-style notes of vanilla and toasted oak. Each lot also underwent secondary malolactic fermentation for a creamier texture. Aging was 100 percent sur lie in French oak barrels to develop added body (15 months, 33% new oak)
Production	285 (9-liter cases)

