CIX wines



2021 "Cobble + Sand" Chardonnay Riverbench Vineyard, Santa Maria Valley

200 cases produced

- ABV: 13.2%
- pH: 3.3
- TA: 0.67 g/100mL
- Dry (Glucose/Fructose 0.2 g/L)
- Wente clone; vines planted in 2007
- Vineyard Certification: SIP (Sustainable in Practice)
- Vineyard soils: Planted on the Santa Maria Bench, an ancient riverbed made up of alluvial soils containing clay, silt, sand, gravel, sandstone, and river cobble.
- Pick date: September 8, 2021
- Brix at harvest: 22.5°
- Hand-picked at night, vineyard-sorted
- Direct to press; primary fermentation in stainless steel tank. Moved after primary to mostly neutral French + one new French barrel (12.5% new oak)
- 16 months in barrel before bottling; full malolactic
- Racked several times before bottling
- 15 ppm SO2 added before bottling (the only addition of any kind)
- Unfined, unfiltered, not cold-stabilized
- Bottled January 16, 2023
- <u>The Name</u>: Each of our two Chardonnays are named after the compelling and completely different soil types of both vineyards. Cobble + Sand is a true reflection of its historic growing place, which we are so pleased to showcase.
- Winemakers: Emily Towe & Jody Brix Towe
- Suggested Retail Price: \$28

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