

Scribe Winery Chardonnay

THE FACTS

COUNTRY: USA - CA

REGION: Sonoma County

APPELLATION: Sonoma Valley

CEPAGE: 100% Chardonnay

WINEMAKING: Whole cluster pressed and then cold-settled for 48 hours. Racked to stainless steel and fermented for 21 days. Aged on lees for 5 months prior to bottling, with no malolactic fermentation.

AGING: stainless steel (on lees) 5 months

ANNUAL PRODUCTION: 1250 cases

THE STORY

Scribe Winery was founded in 2007 on a property that pioneered pre-prohibition Sonoma Valley winemaking and is managed by fourth-generation California farmers and brothers, Andrew and Adam Mariani.

PHILOSOPHY: Andrew and Adam believe that the best wines are a result of a healthy relationship between man and nature, and that a vineyard managed in harmony with the greater ecosystem results in more site-specific wines that represent a sense of time and place.

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THE ADJECTIVES

OVERALL: Bright, Fresh, Aromatic

AROMAS / FLAVORS: CHAMOMILLE, WHITE PEACH, CARDAMOM

MOUTHFEEL: Mineral, Power, Focus

THE SELLING POINTS

Single clone, single block Chardonnay. No Oak / No Malo

SUSTAINABILITY: Vegan, Biodynamic In Practice, Organic In Practice, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Grilled Squid, Dungeness Crab

