

Diора®

2019 ESTATE GROWN LA GRANDE LUMIÈRE CHARDONNAY

SAN BERNABE VINEYARD
MONTEREY

La Grande Lumière Chardonnay is a wine more than thirty years in the making beginning in 1988, when the Indelicato family purchased the San Bernabe Vineyard. The present estate includes a mix of gently rolling hills, alluvial terraces, benchlands and foothills, with a range of exposures and seven major soil types. Today, the Indelicatos farm the top one-fourth of the vines in the San Bernabe AVA, all of which have been replanted to maximize quality rather than quantity, with a precise match of ideal variety and rootstock to the micro-terroir of each vineyard block. La Grande Lumière is the first Chardonnay from this vineyard to carry the San Bernabe appellation; its name is inspired by the magnificent sunset view over the vineyard from its highest point, which climbs the foothills of the Santa Lucia Range.

WINEMAKER'S NOTE

This Chardonnay has a beautiful, golden hue with aromas of Meyer lemon, ripe pineapple, and hints of jasmine. The delicate flavors offer the addition of baking spice, vanilla wafers, and hints of nuts add to the soft and silky mouthfeel. There is a touch of minerality in combination with the acidity adds length that rounds out the palate and balances the wine.

– Winemaker, James Ewart

VINTAGE REPORT

The 2019 Monterey growing season was superb, delivering the kind of classically cool and moderate coastal weather that make San Bernabe Vineyard an ideal home for Burgundian varieties. Mild temperatures, overnight fog, and strong afternoon winds provided extra hang-time, allowing grapes to achieve great phenolic ripeness while retaining acidity. With no significant heat spikes, grapes at San Bernabe Vineyard ripened slowly and evenly, leading to excellent fruit quality and a textbook harvest timeline.

VITICULTURE

One hundred percent of this Chardonnay comes from our San Bernabe Estate Vineyard which has a range of soils from ancient aeolian sand dunes to calcareous soils. These sandy soils are free draining, allowing the vines to develop deep root systems developing healthier vines. The climate is much warmer during the day and cools down in the afternoon as the prevailing afternoon winds funnel down from the Monterey Bay allowing for the development of more apple and tropical characters such as pineapple, guava, and stone fruit in the Chardonnay. Just over 55% of the blend come from block 218A planted to clones 4 and 95. Block 218A is located on the northwest side of San Bernabe with a slightly cooler micro-climate compared to the rest of the vineyard. Only the Limestone Ridge section in Block 218A was selected for this blend. The Limestone Ridge has calcareous soils that add minerality to the blend, higher acidity, and citrusy aromas. The remaining portion of the blend comes from warmer regions of San Bernabe including Block 043B, clone 17 with sandy soils, adding more tropical characteristics to the wine.

WINEMAKING

Our veteran winemaker, James Ewart, oversees the team and the small-lot winery built in the vineyard. The blocks were picked when the fruit was fully ripe, and each lot was kept separate, and 100% barrel fermented and achieved 100% malolactic fermentation. Block 218A clone 95 was picked at 23 brix at the beginning of September to add bright acidity, and citrusy notes to the blend, the other blocks were picked close to 25 brix about a month later to add tropical, and stone fruit aromatics to the blend. The Chardonnay is picked from selected vines in roughly a 30-40 vine section in the center of the limestone lenses. It is then rushed to the winery, where it is gently pressed into oak barrels. After the wines finished alcoholic fermentation, they underwent malolactic fermentation and were stirred twice a month to soften and round out the wine and provide buttery character. The yeast selections were QA23, and CY3079. QA23 is known to enhance thiols, and aromas of lime and grapefruit. CY3079 is known to contribute characters such as fresh butter, hazelnut, and vanilla when left on lees. The winemaking team tasted the individual lots periodically to ensure quality and selected individual barrels. After assembling the blend, the wine went back to 100% once-used French oak barrels for further aging.

BARREL REGIME

This wine was barrel fermented in predominantly French oak and sur lie barrel-aged for fifteen months; stirred twice a month. After barrel selection and blending the wine was returned to the French oak barrels to add nuanced aromas for an additional seven months. The oak selection was Cadus Allier M+ and François Frères Allier 3-year seasoning. Cadus adds sweetness to the blend, and enhances tropical aromatics, François Frères adds minerality, length, and structure.



TECHNICAL NOTES

Varietal: 100% Chardonnay

Appellation: San Bernabe Estate Vineyard

Oak: 100% New French Oak, barrel fermented, sur lie barrel-aged for fifteen months, racked and returned to barrels for an additional 7 months

Malolactic Fermentation: 100%

pH: 3.56

TA: 0.51g/100ml

Alcohol: 15% by volume

Cases Produced: 283 (six packs)