



## 2018 HAWK HILL CHARDONNAY

### WINE NOTES

#### VINEYARD

100% Hawk Hill, Sonoma Coast

#### CLONE

UCD 4

#### FERMENTATION

Fermented in barrels, aged on the lees

#### BARREL AGING

10 months in French oak:

7% new

93% mostly neutral

#### BOTTLING

June 2019

#### PRODUCTION

750 ml = 220 cases

When the opportunity arose for Freeman to start working with Hawk Hill's Chardonnay, we jumped at the chance. Owners Margaret and Bill Yarak do a brilliant job of farming the vineyard with the help of Arturo Robledo and Greg Adams, and their care shines through in the fruit.

Located just five miles from the Pacific Ocean, Hawk Hill Vineyard is blanketed by rolling fog in the mornings, then cooled in the afternoons by bracing ocean winds. These conditions allow the vineyard to benefit from some of the longest hang times in California. Aside from the challenges of higher humidity due to the fog, the site is ideal for growing perfectly balanced Chardonnay.

The 2018 growing season was a true, "back-to-normal" vintage for the Sonoma Coast. In spite of the slightly lower-than-average rainfall, the winter was long and cool, followed by perfect spring and summer conditions. Gorgeous fall weather allowed the Chardonnay at Hawk Hill to ripen slowly and evenly.

The 2018 Hawk Hill Chardonnay—our second vintage of this wine—has a light straw color and offers aromas of flint, apple pie spice, lemon and nutmeg. Acidity is the first impression on the palate, followed by an intense mix of fresh, bright stone fruit and a creamy minerality. The balancing act between tartness and richness is stunning. With a long, lovely finish, this is a Chardonnay to lay down for a couple of years, or to enjoy after an hour or so in a decanter.

