



EIEIO Chardonnay Yates Conwill Vineyard 2012

Freshly pressed Chardonnay juice goes right into all of my newly purchased French oak barrels filled to only half capacity. Native fermentation starts in approximately three to five days within these half filled barrels. Around two months later, I need these barrels for my Pinot noir, the Chardonnay is now at a rapid fermentation and I gently rack the wine into two puncheons of 400 liters and two regular sized barrels of 228 liters using the newly emptied barrels for my Pinot noir. A nice way to save money while using your barrels “twice” in one vintage so to speak... No lees stirring, no additions nor further movement of wine were made other than SO₂ additions just before bottling.

Aromas of peach nectar with lemon evolve into a nectarine tart with lemon custard. A second inhale produces Uni with a nearby Masu of sake. Wait for another minute and Marzipan with salted caramel emerge. This is all before even drinking in the wine. Once imbibed, the texture is initially smooth and mouth coating, making you think there is residual sugar (there is not) and then there is a nice juicy clean finish due to the acid level. Between the start and the finish are intense flavors of Mirabelle plum, lemon zest, lemon grass, pear and roasted peaches. If you wait, the finish comes back with the umami of clean low tide and someone grilling fruit in the background. Crazy aromas and flavors abound. And this goes on and on...