

BREA CHARD

2023 BREA Chardonnay

VARIETAL	Chardonnay
VINEYARDS	75% Wheeler Vineyard & 25% Kevin Olson Vineyard
FARMING	Certified Organic CCOF
LOCATION	Central Coast
ALCOHOL	12.5%
PRODUCTION	2555 cases

WINEMAKER NOTES We picked the fruit at 21-21.5 brix to capture a nice balance of acidity and fruit. It was a much later harvest than the previous vintage due to the late Spring - we picked a full month later than the year before for both vineyards. 2023 was a record wet season from December – March. The grapes went direct to press and the juice was barrel fermented using only native yeasts. The wine aged in neutral French Oak barrels for 7 months and went through full malolactic fermentation, allowing to give this wine a nice balance of depth and acidity.

VITICULTURAL AREA Wheeler Vineyard’s Chardonnay was planted in 1974 on elevated gravelly alluvial terrace. It is CCOF organically farmed and part of the Historical Vineyard Society, located in Tres Pinos. Kevin Olson Vineyard is one of the coldest vineyards in California, and that is where we get the nice acid backbone in the wine. It is located right off Highway 101 in Prunedale and grows in sandy soils. It was planted in 1999 and recently received CCOF Organic certification this year.

Yeasts	Native
Maturation	Neutral French Oak barrique
Filtration	Cross-flow
Total Sulphites	35 parts
Soils	Olson Vineyard - Sandy, Sandy/Loam Wheeler Vineyard - Gravelly alluvial terrace
Vine Age	Olson Vineyard – 25 years & Wheeler Vineyard – 50 years
Vegan	Yes

Brea Wine Company is a collaboration between Chris Brockway, winemaker and owner of Broc Cellars, and Tim Elenteny, owner of TE Imports. The wines are made with minimal intervention.

Learn more on our site - www.breawineco.com