
EDEN RIFT

2018 VALLIANT CHARDONNAY, CENTRAL COAST

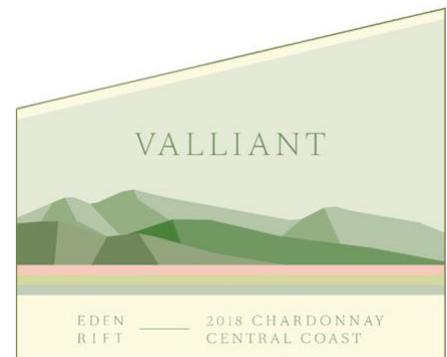
TASTING NOTES

Chardonnay grapes from multiple blocks at Eden Rift were hand-harvested over separate days in September and early October. At the winery, the Chardonnay was whole-cluster pressed with the resulting juice transferred to a stainless steel holding tank for cold-settling. Following 24 hours of settling the juice was racked to French oak barrels for fermentation which occurred on native yeasts. The wine was aged “sur-lie” with battonage occurring twice a month through the early spring. After 11 months of barrel aging the wine was bottled on September 10, 2019.

“The 2018 vintage represents a classic Central Coast growing season; whereby the cooling summer fog and winds off the Pacific Ocean allowed for elongated hang-times and flavor development. This Chardonnay showcases the brilliance of Eden Rift’s mountain estate. It is bright with notes of exotic citrus, pear tart, lemon zest, orange cream, white flowers and mineral notes. On the palate, it is richly textured yet replete with acidity.” – Cory Waller, Winemaker

TECHNICAL DATA

VINTNERS	Christian Pillsbury
WINEMAKER	Cory Waller
VARIETAL	100% Chardonnay
APPELLATION	Central Coast
PRODUCTION	976 Cases
ALCOHOL	13.9%
AGING	11 months in French Oak barrels 18% new oak



BACKGROUND

Under vine since 1849, the Valliant family farmed Eden Rift's mountain vineyard during the 1930s and 1940s. This program is an homage to the history of the Eden Rift estate. With Valliant, we're tipping a hat to our predecessors who ventured to find more affordable options for an even wider audience. Made by Eden Rift's winemaker, Cory Waller, a native son of Hollister, California, the wines are line priced at \$25 MSRP.