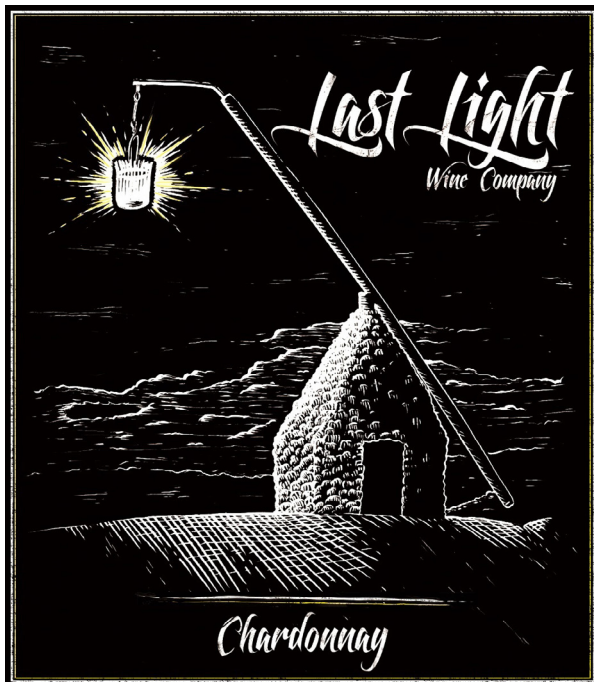


# Last Light | Wine Company

## PROFILE

Last Light's name is a nod to the coastal vineyard sites from which they source their grapes, both of which see the last light of the sun on the west coast as it sets over the ocean. Currently making Pinot Noir exclusively from the Derbyshire Vineyard in San Simeon and Chardonnay from the Spanish Springs Vineyard in the Edna Valley AVA, these locations represent the ultimate in extreme cool climate viticulture. For founders Jared Lee and David Sartain, this project is truly driven by passion. They don't make wine with mass market appeal in mind, instead focusing on producing Pinot Noir and Chardonnay they want to drink and put their names on. With such unique vineyard sites, they focus solely on making wine that reflects these amazing coastal locations.



## SPECIFICATIONS

**Wine:** Chardonnay Spanish Springs Vineyard

**Varietals:** Chardonnay

**Appellation:** Edna Valley AVA

**Location:** Spanish Springs Vineyard, 3.2 km from the Pacific ocean, 900 ft elevation

**Exposure:** Southwest

**Soil:** Flaky, Decomposed Monterey Shale

**Vineyard Age:** 12 years

**Harvest:** Manual

**Agricultural Method:** Organic, Natural   ECO

**Production:** 67 Cases

**Vinification:** Barrel fermented and sur lie aged in 30% new oak.

Bottled the June after harvest unfiltered and unfiltered. Aged 9 months.

**Tasting Note:** Bright gold, with concentrated aromas of fresh pineapple, orange blossoms, lychee and brown spice. On the palate notes of stone fruit and orange meringue are rich and creamy in texture followed by warm spring honey.