



Whitcraft WINERY

PROFILE

When Drake Whitcraft took over the family winery in 2007 (the winery was founded two decades before, in 1985 by his parents, Chris and Kathleen) his goal was to make balanced Central Coast wine of purity, honesty, and finesse. Because he grew up within the culture of wine and California winemaking, he was perpetually under the tutelage of both his father and friend Burt Williams, founder of the legendary Williams-Selyem winery in Sonoma. During a two year stint in Australia working at Green Vineyards with first-generation Italo-Australian and biodynamic guru Sergio Carlei, he got a good taste of certain practices he wanted to implement, not only in the vineyard and winery but also on the business side. Now Drake is vinifying with the same old school techniques his dad used (hand-harvesting, foot-pressing etc, no added enzymes or coloration) and with much veneration to Mother Nature herself.

SPECIFICATIONS

Wine: Presqu'ile Chardonnay

Varietals: Chardonnay Dijon 76

Appellation: Santa Maria Valley AVA

Location: Pence Ranch

Harvest: Hand harvest

Exposure: South-southwest

Soil: Sand

Vineyard Age: Average of 10 years

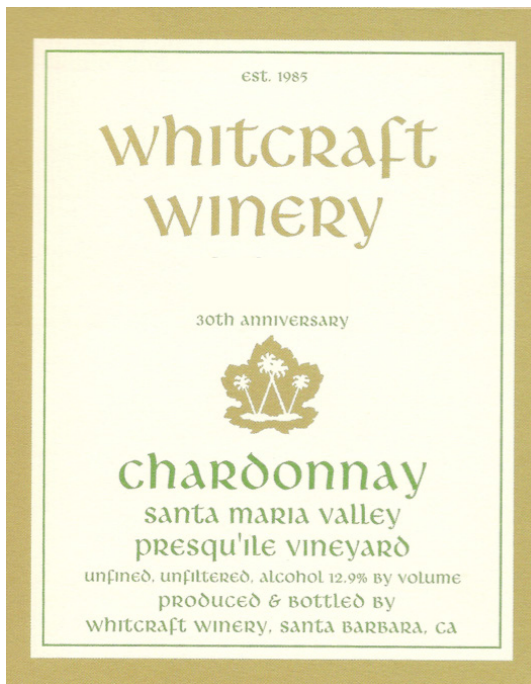
Harvest: Hand Harvest

Agricultural Method: Organic

Production: 44 cases

Vinification: Fermented in barrel for 12 days. Gravity racked, then pushed with Argon to tank for a 100% gravity bottling on in-house line. 100% malolactic fermentation. Never racked off the the lees. No fining, no filtration.

Alcohol: 12.80%



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