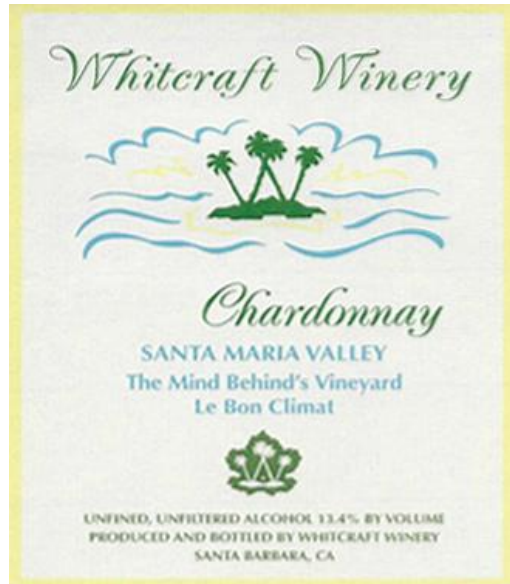


Whitcraft Winery

Santa Maria Valley Chardonnay “Le Bon Climat”



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 father Chris 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.

Appellation	Santa Maria Valley AVA
Varietals	Chardonnay Dijon 76 Clone
Soil	Riverbed loam and sand
Vineyard Age	Average of 25 years
Exposure	West-southwest
Quantity Produced	44 cases
Agricultural Method	Organic
Harvest	Hand harvested
Vinification	Fermented in barrel for 12 days. Gravity racked, then pushed with Argon to tank for a 100% gravity bottling on in-house line. Never racked off the the lees. 100% malolactic fermentation. No fining, no filtration.
Alcohol	13.6%
Residual Sugar	None

