



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: Melville Chardonnay

Varietals: Chardonnay Clone 76

Appellation: Sta. Rita Hills AVA

Location: Melville Vineyard

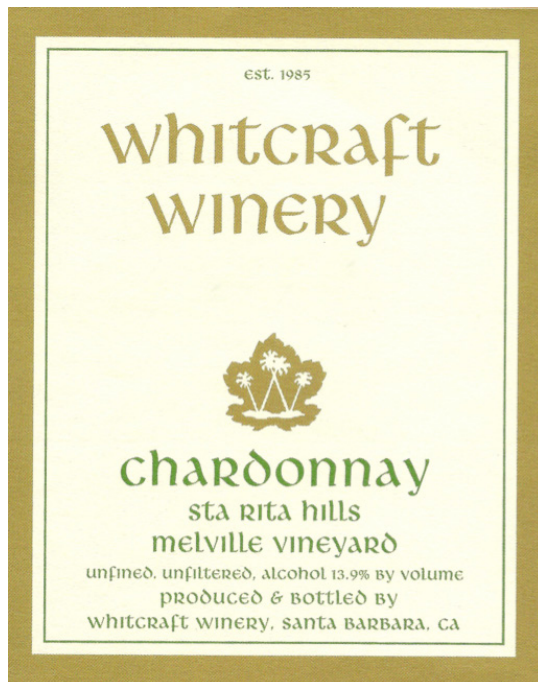
Harvest: Hand harvest

Exposure: South-southwest

Agricultural Method: Traditional

Production: 44 cases

Vinification: Fermented in neutral French oak for 14 days. Gravity racked as free run juice to barrel, pushed with argon to tank for a 100% gravity bottling. Never racked off its lees. Aging in used Francois Frères French oak.



“Drake Whitcraft specializes in what he calls “real winemaking.” His less-is-more approach perfectly exemplifies his philosophy.”



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