

# MODEL FARM

2022 • P&M STAIGER VINEYARD • CHARDONNAY • SANTA CRUZ MOUNTAINS



## HISTORY

A historic vineyard since the early 1900's and revived in 1973, P&M Staiger old-vine, un-grafted Chardonnay is grown on a steep, rocky ridge-top deep in the Santa Cruz Mountains. The vineyard sits on a steep south-west slope at over 1,000 feet elevation, high above the San Lorenzo Valley. The elevation allows for ample sunlight while the cold Pacific air moderates the overall temperatures. As with our favorite sites, the vineyard gets plenty of fog at the start and end of each day. The soils are a thin mix of sandstone and shale, promoting full flavor ripeness at low sugar and high acidity. Full-bodied, with deep mineral tension and fine acidity, creating a perfect equilibrium. Classic flavors of orange zest, white flowers, thyme and flint. A timeless, focused, and deliberate California Heritage Chardonnay.

## CELLAR NOTES

In the cellar, we honor the legacy of this timeless vineyard by utilizing heritage winemaking techniques. We remain committed to the use of native yeasts and natural fermentation in older French oak barrels. Restrained extraction, high natural acidity, and extended aging are integral to the character of our wines, and stand in contrast to many modern producers.

For our 2022 vintage, the grapes were hand-harvested in the early morning of August 24th at 22.9 brix. Once in the winery, the fruit is gently whole-cluster pressed with the juice separated into distinct lots and left to settle overnight. The following day we fill lightly used barrels and each barrel remains tucked away in the cellar, undisturbed, to begin fermenting at its own pace. There is no inoculating, no stirring, no additions - just time. We monitor each barrel's unique fermentation over the course of 12 months. Once the wines are ready, they are transferred into stainless steel barrels for an additional 6 months of aging on their lees. The added aging provides the wine with additional focus and length.



## TECHNICAL DETAILS

- Old-Vine, Santa Cruz Mountain Vineyard. Planted in 1973
- West facing slope • Shallow soil over rocky shale and sandstone
- Own-Rooted
- California Heritage Selection - Old Wente
- Fermented on Native yeast
- No additions/ adjustments. Natural acidity.
- Fermented & aged 12 months in Neutral French Oak followed by 6 additional months in stainless barrels
- 13.7% Alc, 3.39 pH, 7.0 TA

