

2019 KULUPPIS CHARDONNAY

Kuluppis (pronounced “koo-loo-pee”) is the Coast Miwok word for the Ana’s hummingbird. Sourced from vineyards in Sonoma Carneros, this chardonnay vineyard enjoys a lengthy growing season of temperate days and cool nights. The 2019 saw both cool temperatures and occasional rain whereas normally, days are warm and dry. Accordingly, we let the fruit hang longer, which allowed the flavors to fully develop without sacrificing structure.

Vineyards: Our chardonnay fruit is grown at the Sangiacomo Family Vineyards’ Kiser Ranch, located in western Sonoma Carneros. From a vineyard first established in 1974, these grapes are sourced from a newer block, planted in 2007, of the Robert Young clone. The vineyard soil is comprised of Zamora silty clay loam and Huichica loam.

Taste: Aromas of pears, apples, and brie greet the nose. On the palette, ripe pears predominate leading to an elegant, creamy finish. Creamy rich and elegant, this wine is a classic Carneros Chardonnay.

Winemaker : Rob Campbell

Varietal: 100% Chardonnay

Appellation: Sonoma Carneros

Harvest Date: 9/27/2019

Acid: 5.4

pH: 3.75

Aging: 9 months

Fermentation: This wine was fermented 50% in stainless and 50% in oak, 100% malolactic fermentation all in oak barrels, and aged for 9 months with frequent stirring.

Residual Sugar: 0.3 g/L

Alcohol %: 14.7

Cases:

SRP: \$55.00

Winery: 'Meyye' (pronounced “may-yea”) is the Coast Miwok word for bird and we pay homage to several native bird species located throughout Sonoma County. Each label celebrates a specific bird in a symbolic way that you can read about in each wine's description. Our wines’ names honor and celebrate our Coast Miwok language—a language that has been spoken by my people for eons in California.

Where to taste: Virtually by reservation on the website