

Scribe Winery

Scribe produces vibrant, terroir-driven wines in Sonoma California. The winery was founded by Andrew and Adam Mariani in 2007 on a site that was known for winemaking before Prohibition. The Mariani brothers are the fourth generation of California farmers, so they are inspired by their relationship with nature and ensure that every vineyard remains in harmony with the whole ecosystem of each site. The wines are vinified with a non-interventionist philosophy.



About the Carneros Chardonnay

“After much needed, record-breaking winter rains lingered into early Spring, the vines came out of dormancy in mid-March. Wet soils and mild temperatures moved the vines through to veraison with ease, before several heat waves jumpstarted an early, quick harvest.”



Carneros

Chardonnay



Varietal/Blend: Chardonnay

Farming Practices: sustainable

Vineyard: 3 miles from the estate

Soil: Black Wright loam, California Clay

Vine Training: Guyot / yielding 4.18 tons per acre

Harvest Technique: by hand on Sept 15th at 19.5 Brix

Yeast: ambient

Fermentation: whole cluster press to concrete and stainless steel tanks / spontaneous fermentation over 40 days

Malolactic: spontaneous

Maturation: 6 months on lees in concrete and stainless steel

Vegan: yes

Alcohol: 12.5%

Acidity: 3.47 pH // 7.6 g/L

RS: 0% RS

Fined: no

Filtered: no

Country: United States

Region: California

Subregion: Carneros

“We first made this Chardonnay in 2007 from our breezy vineyard, planted with the Robert Young clone, three miles down the road from the Scribe Estate. The dense, black, California clay and slightly cooler Carneros climate tend to delay ripening until late in the harvest season.”

– Winemakers’ notes

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