

# 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 Skin Ferment Chardonnay

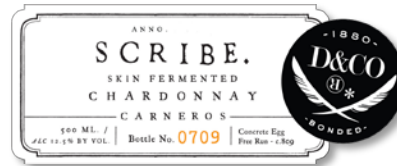
“After much needed, record-breaking winter rains lingered into early Spring, the vines came out of dormancy in mid-March. Wet soils and mild temperatures moved the vines through to veraison with ease, before several heat waves jumpstarted an early, quick harvest.”



## Carneros



## Skin Ferment Chardonnay



**Varietal/Blend:** Chardonnay

**Farming Practices:** organic practices

**Exposure:** SW

**Vineyard:** estate

**Soil:** volcanic tuff and Huichica loam soil

**Vine Training:** Guyot / yielding 4 tons per acre

**Harvest Technique:** by hand at 22 Brix

**Yeast:** ambient

**Fermentation:** 3 month skin contact ferment in concrete eggs

**Malolactic:** spontaneous

**Maturation:** 3 additional months in concrete eggs off of skins

**Vegan:** yes

**Alcohol:** 12.5%

**Acidity:** 3.55 pH // 6.5 g/L

**RS:** 0% RS

**Fined:** no

**Filtered:** no

**Country:** United States

**Region:** California

**Subregion:** Carneros

“Scribe’s organically farmed estate vineyard is on the southwest-facing slope of Arrowhead Mountain in the southern Mayacamas Volcanic Range. Clones 809, Robert Young, Washington and Clone 6 are planted in volcanic tuff and Huichica loam soil.”

– Winemakers’ notes