

# THE FABLEIST



163

## CHARDONNAY

*Vintage* :: 2023

*Varietal* :: 100% Chardonnay

*Vineyards* :: Coquina (*organic*), Mistral, The Templeton Preserve

*AVA* :: SLO Coast

*Elevage* :: 6 months in 10% New French Oak, 50% Neutral oak, 30% Stainless steel

*Alcohol* :: 13.2%

*Age Potential* :: 3-5 years

*UPC* :: 713382533621

### *Winemaking*

All of the fruit was picked based on acidity to preserve brightness and sent directly to press. This wine was fermented with native yeast. We fermented and aged 10% of this wine in new oak barrels, 50% of this wine in neutral oak, and the remaining 30% in stainless steel. We utilized daily batonnage on the barrel ferments to balance out the bright acidity.

### *The Bee and Jupiter*

A queen bee gave a pot of her honey to Jupiter, who was so delighted that he offered the bee anything she desired. The bee asked for the ability to kill her enemies. Taken aback, Jupiter fulfilled his promise, but said that the bee's sting would come at the cost of her own life.

This fable is a reminder to be careful what you wish for. We started a little Cab project as a college fund for our kids, and it's evolved into much more than we imagined. We're so pleased with what's happened, but we've had to adjust our expectations along the way.

### *Tasting Notes*

Float back to your youthful summers: Welcome the comforting aromas of bosc pear, fresh ginger and coarse sea salt. Feel this fresh mid palate roll into a bright finish of marjoram and apple blossom. Like us, this wine is young and energetic, but still respects the classics.

SUSTAINABLE • NO ADDITIVES • VEGAN  
NATIVE YEAST • MINIMAL SULFUR

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