

# Poco a Poco

## 2022 Chardonnay Mendocino

Mendocino, USA

<b>Type:</b>	White Still
<b>Ingredients:</b>	100% Chardonnay
<b>Region:</b>	Mendocino
<b>Vineyard:</b>	Ghianda Rose Vineyard
<b>Planted:</b>	20-30 year old vines
<b>Total Production:</b>	1000 cases
<b>Fining/Filtration:</b>	No

<b>Organic</b>	<b>Vegan</b>	<b>Biodynamic</b>	<b>Sustainable</b>
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<b>ABV</b>	11.40%	<b>Sizes</b>	750ml
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### ABOUT THIS BOTTLE

Poco a Poco means little by little in Spanish. This is the philosophy farmer and winemaker Luke Bass takes when making the Poco a Poco wines. Everything about growing grapes and making wine is Poco a Poco (little by little). When a block of vines takes an extra few years to grow up the stake, it's poco a poco. When each cluster of grapes is sorted by hand, it's poco a poco. When the wine in barrel takes a month or two longer to finish fermentation, it's poco a poco. Quality farming and thoughtful winemaking cannot be rushed, instead the Poco a Poco philosophy should be embraced. The 2022 Chardonnay is from the Ghianda Rose Vineyard in Mendocino. This vineyard is the picture of organic, regenerative agriculture and is farmed Biodynamically. The grapes were whole cluster pressed then native yeast fermented in stainless steel. The wine was then aged in stainless steel before being bottled un-fined and unfiltered. The only additive to this wine was a tiny amount of sulfur at bottling. This wine is lean, lively, and full of energy.