

Brick and Mortar Manchester Ridge Chardonnay Mendocino California USA 2019

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2019
GRAPE Chardonnay
GEOGRAPHY New World
COUNTRY USA
LARGER REGION California
SMALLER REGION Mendocino County
SUB REGION Mendocino Ridge

Rationale

Islands in the clouds is a descriptor often associated with the Mendocino Ridge AVA. Formed in 1997, the AVA sits on a ridge system that extends between Anderson Valley and the Pacific Ocean and is the only non-contiguous AVA in the US and is the first of its kind in the world – while Mendocino Ridge covers a large area geographically but only viticultural land above an elevation of 1,200 feet above sea level may claim the appellation. Hence from above on a foggy morning, it looks like little... islands in the clouds!

The coastal mountain range that Mendocino Ridge is a part of covers roughly 250,000 acres and, of that, only a minimal amount is suitable for viticulture- some 100 acres in total. Shallow, low-fertility soils are dry and free-draining and, when combined with the winds that rush through the vineyards, causing the vines to struggle for survival. These stressed vines have low vigor and produce small berries with thick skins and concentrated flavor which makes for zingy and lean Chardonnays- wines with eye-opening mid palate pop, extraordinary staying power, and memorable finishing strength with flavors leaning citric, floral, and mineral scented.

Brick & Mortar produces Pinot Noir and Chardonnay from high elevation sites in Napa Valley, Sonoma Coast, and Mendocino Ridge AVA. Old world in interpretation, their wines are very much 'the new California' – bright and structured with low/moderate alcohol and distinct site personality. Winemaker/co-owner Matt Iaconis (a native Californian) is a graduate of University of California at Davis while wife and co-owner Alexis handles sales and marketing.

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Yellow
HIGHLIGHTS None
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Medium
PHENOLS None
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Lemon *Condition: Fresh, Ripe* *Part: Flesh*
TREE/VINE FRUIT Pear (Green) • Apple (Green) • Apple (Yellow) • Pear (Asian) • Quince
Condition: Fresh, Ripe
STONE FRUIT Nectarine (White) • Nectarine (Yellow) • Peach (White) *Condition: Fresh*
TROPICAL FRUIT Pineapple • Melon (Green) • Starfruit • Melon (Orange) *Condition: Fresh*
FLORAL Lily • Apple Blossom • Jasmine • Lemon / Lime Blossom *Condition: Fresh*
OTHER VEGETABLE Mushrooms (White) • Ginger / Root
HERBAL Lemon Grass • Chamomile • Verbena
OTHER SPICES Ginger Powder • Sesame / Candy • Chinese Five Spice
ORGANIC EARTH Forest Floor • Turned Dirt / Clay
INORGANIC EARTH Mineral / Rock
OAK AGING Yes *Oak Intensity: Low*
OAK INFLUENCE Blended Oak
OXIDATION/NUTTINESS Almond / Marzipan • Macadamia • Peanut / Shell
CHEMICAL COMPOUNDS Sulfur / Matchstick
PERCEIVED WINEMAKING CHOICES Lees Contact