

2019 HANDFUL OF GHOSTS



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VITALS

Varietals Chardonnay 77%, Roussanne 23%

Vineyards John Sebastiano, Watch Hill

Alcohol 13.7%

Barrels / Coopers Seasoned 400L French oak,

stainless steel barrels

Barrel Aging 25 months

Rackings (at bottling)

Filtering / Fining None

Bottled February 2022

Total SO2 at bottling < 60ppm

Production 125 cases

Release Spring 2022

Winery Retail \$65

WA 97

NOTES

As many flowers in this field of Spring as stars in the moonless Atacama Desert sky. A haunting aromatic prettiness and gentle firmness on the touch are the defining elements of this Sebastiano Chardonnay / Watch Hill Roussanne composition I so love.

Vitals: Harvested in multiple picks that stretched the length of the 2019 harvest to capture these two opposite characters in all their capacity of different ripeness stages, treated kindly in a variety of ways throughout their cool, native formations (several co-ferments, partial skin-fermentation, a host of different barrel sizes, shapes, and materials, and expansive lees contact), and finally raised over 27 months in large seasoned and stainless barrels created something that grew much bigger (that is, more complex) than the sum of its parts.

Food: Branzino, river trout, or other oily, flaky fish, whole, grilled or fried // Gumbo or Copping // if fish isn't your thing, Pizza

Music: Fisherman's Daughter; Daniel Lanois \\ Ride My Arrow; Bill Callahan \\ Transmission for Jehn: Gnossienne No. 1; Tierney Malone + Geoffrey Muller \\\ Fundamental Values; Nils Frahm \\ In Loving Memory; Gabriels \\ Achilles Come Down; Gang Of Youths \\ Gnossienne No. 1, Erik Satie