

Product code: 3947

# Qupé, "Y" Block Chardonnay, Santa Barbara County, California, USA, 2019



## Producer Profile

Qupé focuses on cool climate expressions of Rhône varietals along the Central Coast of Santa Barbara Country.

Due to their positioning, right next to the cool Pacific Ocean, they are set apart from most other regions of California. They are a proud member of the Rhone Rangers, America's leading non-profit organization dedicated to promoting American Rhone varietal wines. Their founder, Bob Lindquist, was awarded a Lifetime Achievement Award in 2015 and the Californian poppy logo of the winery is now world renowned.

## Viticulture

Qupé's Y Block Chardonnay is sourced primarily from Bien Nacido Vineyard in the cool Santa Maria Valley of northern Santa Barbara County. Since 2005, Bien Nacido has custom farmed the Chardonnay to our winemaker's specifications. The Chardonnay is planted on gravel and sandy river bench type soils. "Y" Block Chardonnay is a blend of three clones: California's classic clone 4 and Dijon clones 76 and 96.

## Winemaking

As with all their Chardonnays, this wine was made using traditional techniques: hand-harvested, whole cluster pressed, chilled for 48 hours in tank, then racked off heavy lees for fermentation. Qupé's Y Block Chardonnay was 100% barrel fermented and aged in French oak— primarily François Frères Burgundy barrels, 15% new. Aged on the lees for eight months then racked clean to stainless steel for blending and rest before bottling.

## Tasting Note

This is a classic cool climate Chardonnay made in a traditional style. Pale straw colour in the glass. Aromas of citrus, Anjou pears, baking spice, and flint waft from the glass. Mouth-coating viscosity on the palate balanced by naturally fresh, crisp acidity. Completely dry, this is an elegantly balanced and structured Chardonnay.

## Food Matching

The obvious match would be chicken with a creamy sauce but pork would work equally as well.

## Technical Details

### Varieties:

Chardonnay 95%  
Marsanne 4%  
Viognier 1%

ABV: 13.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 12 x 75cl

## Oak Treatment

Time: 8 Months

Type: French Burgundy

% wine oaked: 100

% new oak: 20