



# SHUCKS

"IF YOU LIKE SOMETHING, ROCK IT."

**VINTAGE //** 2023

**VARIETAL //** 50% MELON, 50% PINOT BLANC

**VINEYARD //** CHALONE

**APPELLATION //** CHALONE

**FERMENTATION //** WHOLE CLUSTER PRESSED. RACKED TO 50% NEUTRAL BARREL AND 50% STAINLESS STEEL FOR A LONG SLOW FERMENTATION.

**ÉLEVAGE //** 4 MONTHS IN HALF AND HALF, BARREL AND TANK

**TASTING NOTES //** LEMON CREME, SHORTBREAD COOKIES, WHITE FLOWERS

**PAIRINGS //** OYSTERS, FISH AND CHIPS, ROTISSERIE CHICKEN

**ALCOHOL //** 11.5%

**UPC //** 742779422774

**SUSTAINABLE • NO ADDITIVES • NATIVE YEAST  
VEGAN • MINIMAL SULFITES**

In the mountains above Soledad, at the base of the Pinnacles National Monument, lies the 50-year-old La Puesta block. At a time when varieties were mixed up, the Melon grapes were originally planted as "Pinot Blanc." Gradually, the vines were replanted with true Pinot Blanc, and today, the actual vineyard mix is unknown. We get a random assortment, picked early in the season to ensure the freshest possible acidity. Aged on its lees until bottling for added richness and complexity while retaining that laser-sharp acidity. Grab your shucking knives.

# FIELD RECORDINGS.

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