

2005 Chardonnay – Sta. Rita Hills

\$26/bottle Release Date 07.14.06

production

This wine is 100% from our Sta. Rita Hills estate and is a combination of clones 4, 76, and 95, planted on well-drained sandy-loam soils. The fruit was harvested by hand then gently whole-cluster pressed, cold settled overnight and transferred by gravity to barrel for fermentation in 10% new French oak, partial malolactic ($\pm 15\%$) and subsequent sur lie aging without any lees disturbance. 15.3% alcohol.

tasting notes

Radiant with a lively golden hue, this wine is loaded with racy candied lemons and limes. These margarita-like nuances also couple with refreshing hints of pear, cumquats, crushed rock and salt. White floral aromatics drift towards gardenia and orange-flower mixing with wild scents of lavender and honey. Texturally, it is laser crisp and fresh, while yellow dried-fruit elements of prickly-pear and papaya add weight and mouthfeel, finishing the wine completely and dynamically.