

## 2011 Estate Chardonnay - Sta. Rita Hills

This wine is 100% from our Sta. Rita Hills estate and is a combination of clones 4, 76, and 95, along with Mount Eden, Hanzell, Hudson, Wente, and Melville selections. Our chardonnay is planted predominantly on the west side of our estate where we have several different types of sandy soils. Because the west side receives the brunt of brutal ocean-winds and has only poor soils, we feel our chardonnay always captures the vibrancy, minerality, and concentrated flavors that are hallmarks of our appellation. Fruit was harvested by hand then gently whole-cluster pressed, cold settled overnight and transferred by gravity to barrel for fermentation in neutral barrels (5 to 20 year old French oak), with no SO2, zero malolactic, and subsequent sur lie aging without any lees disturbance. Yields were 3.1 lbs/vine (2.8 tons/acre).

Stephen Tanzer: 91 points Wine Enthusiast: 91 points Robert Parker: 91 points

tasting notes: With a pale gold hue, this wine boasts bright aromatics of kaffir lime, honeydew melon, fresh arugula and dried stone fruits. Rich and concentrated on the palate, alluring impressions of lemon cream, agave nectar, tangerine leaf and baked green apple are immediately noticeable while notes of rock salt, seashell and gingerbread float in the background. The mouthfeel is polished and satiating with a full bodied, lengthy finish.

AVA: Sta. Rita Hills 100% Chardonnay Cases Produced: 1,221

Clones: 4, 76, 95, Mount Eden, Hanzell, Hudson, Wente, Melville

Elevage: Aged in neutral barrel (5 to 20 year old French oak)

Alcohol: 14.0%

Release Date: 10.01.12