

2015 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 French oak barrels (10 to 20 years old), with zero malolactic and sur lie aging without any lees disturbance. Yields were 2.4 lbs/vine (2.2 tons/acre).

Wine Enthusiast: 92 points Jeb Dunnuck: 92 points Antonio Galloni: 90 points

tasting notes: Pale straw in color, with intriguing aromatics of grilled lemon, honeysuckle and pear emerging up front. On the palate, notes of fresh ginger, kumquat and dried straw mingle with weightier impressions of sourdough toast, caramel and roasted marshmallow. The mouthfeel is velvety, with a touch of oiliness on the mid-palate along with an energetic streak of acidity that anchors a voluptuous and polished finish.

AVA: Sta. Rita Hills 100% Chardonnay Cases Produced: 2,928 Clones: 4, 76, 95, Mount Eden, Hanzell, Hudson, Wente, Melville Elevage: Aged in neutral barrel (10 to 20 year old French oak) Alcohol: 14.0%