



2016 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, Wentle and Melville selections. Our chardonnay vines were planted in 1997, 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 grown and 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).

Antonio Galloni: 92 points

***tasting notes:** Pale straw in color, with intriguing aromatics of lemon peel, crushed rocks and minerals coming through initially. On the palate, notes of fresh ginger, kumquat and dried straw mingle with impressions of saline, fresh sourdough and D'Anjou pear. The mouthfeel is vibrant, 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: 2,092

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

Elevage: Aged sur lie for ten months in neutral barrel (10 to 20 year old French oak)

Alcohol: 14.0%

Release Date: 05.01.19