

## 2017 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 vines were planted in 1997, predominantly on the west side of our estate where we have varying degrees of sand. Because the west side receives the brunt of brutally cold ocean-winds and grows in our nutrient deficient, well-drained soils, we feel our chardonnay always captures the vibrancy, minerality, and concentrated flavors that are hallmarks of our appellation. Our densely planted vineyard is harvested by hand then gently whole-cluster pressed, cold settled overnight and transferred by gravity to barrel for fermentation in neutral French oak barrels (15 to 20 years old), with zero malolactic and sur lie aging without any lees disturbance. Yields were 3.1 lbs/vine (2.8 tons/acre).

Tasting Notes: Straw yellow hued, with rich notes of toasted pine nuts, honeycomb, grilled pineapple and marzipan coming through initially. In the background, more subtle impressions of flint, oyster shell, sea salt and dried Meyer lemon also linger. Vibrant and focused, with a firm streak of acidity that maintains the wine's brightness and energy.

**93 points, Antonio Galloni**

**93 points, Wine Enthusiast**

Alcohol: 14.0%

Glucose + fructose: 0.3 g/L

pH: 3.28

TA: 7.9 g/L

Total SO<sub>2</sub>: 26 ppm

Free SO<sub>2</sub>: 14 ppm

VA: 0.4 g/L

Malic acid: 2.6 g/L

AVA:	Sta. Rita Hills
Varietal:	100% Chardonnay
Cases Produced:	1,001
Soil type:	Sandy loam
Clones:	4, 76, 95, Mount Eden, Hanzell, Hudson, Wente and Melville
Fermentation:	Whole cluster pressed, native yeast
Élevage:	Aged sur lie for ten months in neutral barrel (15 to 20 year old French oak)
Bottling date:	June 6, 2018
Release date:	Spring 2020
Release price:	\$34