

## 2018 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+ 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:* Bright sun-gold in color, with vibrant notes of salted apricot, tarragon and grilled Meyer lemon coming through on the nose. Fresh impressions of watermelon rind, fuji apple and jasmine frame a rich and plush mouthfeel on the mid-palate while a crisp streak of acid anchors the wines energetic and focused finish.

93 points, Jeb Dunnuck

93 points, Antonio Galloni

92 points, Wine Advocate

Alcohol: 13.9%

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:	1,048
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+ year old French oak)
Bottling date:	June 6, 2019
Release date:	January 2021
Release price:	\$38