

2019 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: Light yellow in color, with vibrant notes of salted apricot, sea mist and grilled Meyer lemon come through on the nose. Fresh impressions of watermelon rind, gala apple and jasmine frame a rich and smooth mouthfeel on the mid-palate, while a crisp streak of acidity and minerality anchors the wine's energetic and focused finish.

93 points, Jeb Dunnuck

Alcohol: 13.7%

Glucose + fructose: 0 g/L

pH: 3.4

TA: 7.5 g/L

Total SO₂: 30 ppm

Free SO₂: 15 ppm

VA: 0.4 g/L

Malic acid: 2.6 g/L

AVA: Sta. Rita Hills

Varietal: 100% Chardonnay

Cases Produced: 1375

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: Summer 2021

Release price: \$40