



**91-93 POINTS**

*Jeb Dunnuck, 2018*

**VINTAGE** 2017

**VARIETAL COMPOSITION** 100%  
Chardonnay

**PROXIMITY TO OCEAN** 10 miles

**ALCOHOL** 13.1 %

**PH** 3.19

**FERMENTATION**- neutral oak

**CASES PRODUCED** 200

# SAMSARA



## 2017 CHARDONNAY, STA. RITA HILLS

SAMsARA is all about growing the perfect grapes in this young AVA to make highly textured Pinots, Syrahs and Chardonnay unlike any others in California.

### WINEGROWING REGION

- The Sta. Rita Hills are situated in the country's only purely transverse east-west mountain range adjacent to the Pacific Ocean. The AVA was created in 2001.
- The wind is an incredible asset to this area, circulating air, which keeps the vigor of the vines and deters rot. The wind and fog create some of the coolest summer-time temperatures in California.
- The growing season extends 35 to 40 days longer than most other California growing regions, allowing opportunity to pick when stems, seeds, and fruit are all in perfect ripeness.

### WINERY BACKGROUND

SAMsARA Wine Company was founded in 2002. The winery name is a Sanskrit word meaning "the eternal cycle of life" representing the eternal cycle that every vine and wine goes through in its lifetime.

SAMsARA's philosophy of picking pristine and healthy fruit allows for a non-manipulated winemaking process. SAMsARA's fruit is grown in ¾-acre plots of personally selected rows in various Sta. Rita Hills vineyards. Along with the climate and soil, these diverse, handcrafted wines are a rare combination of minerality, high acidity, and moderate alcohol levels.

### WINEMAKING DETAILS

- Hand-harvested early for acidity and freshness from the Kessler-Haak, John Sebastiano, Donnachadh and Zotovich Vineyards
- Native Yeast and barrel fermented in neutral oak, complete malolactic fermentation adds richness, texture and weight
- Year-round maturation at 57 degrees.
- No fining, no filtering

### TASTING NOTES

- Terrific bouquet of sweet citrus, mint, and pineapple
- Medium-bodied, layered, nicely concentrated style on the palate as well as vibrant acidity

