



WINEMAKER NOTES

Aromatics of lemon-meringue, cantaloupe, with a gentle saline/mineral freshness. Mouth-coating texture as wine glides across palate. Near-complete ML fermentation adds richness and depth. Balanced and elegant, with a clean, long finish, that is both bright and round at the same time.

Vineyard sources: *Donnachadh* – 50%, *Zotovitch* – 20%, *Kessler-Haak* – 20%, *John Sebastiano* – 10%

WINEMAKING

Cases: 218
Appellation: Sta. Rita Hills AVA
Varietal composition: 100% Chardonnay
Clonal selection: 96, 76, Sweeny Canyon, 4

Soil at site: Sand/DE/limestone, loam, clay/loam
Barrels | Aging: 100% neutral French oak | 16 months
Alcohol: 13.5%

Brix: 21.8-23.0
pH at harvest: 3.15-3.35
Finished pH: 3.46
Finished TA: 6.8g/L

Harvest date: 9/9/2019-9/25/2019
Bottling date: February 2021
Release date | Price: Spring 2021 | \$42.00

2019 VINTAGE

2019 was a near perfectly 'normal' cool-climate Santa Barbara vintage. The kind of normal it feels like we rarely see anymore. Plenty of rainfall early in the year and moderate summer weather gave us an even growing season and a balanced crop. Chardonnay and Pinot began ripening in early-mid September. We didn't see the super extreme heat during the beginning of harvest, allowing for a steady and civilized pick schedule. The 2019 wines show good flavor concentration and depth from the extra hangtime, while still retaining their balance and freshness.

STA. RITA HILLS

The Sta. Rita Hills AVA is significantly impacted by its proximity to the ocean (10 miles), consistent morning/evening fog, and steady afternoon winds. These cooling trends are not only perfectly suited to growing Chardonnay, Pinot Noir, Grenache, and Syrah, but also serve to prolong the growing season, allowing for heightened varietal flavor intensity. Additionally, the area's cool climate and vineyards' calcareous rock and sand help produce grapes with natural acidity and flavor balance.

ACCOLADES

Not yet rated