



## WINEMAKER NOTES

You can smell the richness and depth of flavor, in front of lemon-rind, and oyster-shell salinity aromatics. Weighty, with texture and depth you can really sink your teeth into. Firm acidity keeps the wine focused and gives it length. Finishes with fresh minerality, complexity, and completeness.

## WINEMAKING

Cases:	132
Appellation:	Sta. Rita Hills AVA
Varietal composition:	100% Chardonnay
Clonal selection:	76
Soil at site:	Sand, DE, Limestone
Barrels   Aging:	100% neutral French oak   18 months
Alcohol:	12.5%
Brix:	21.8
pH at harvest:	3.15
Finished pH:	3.31
Finished TA:	8 g/L
Harvest date:	9/9/19
Bottling date:	March 2021
Release date   Price:	Spring 2021   \$52.00

## 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.

## ZOTOVICH VINEYARD

An optimal growing site for Chardonnay and other varieties, Zotovich Vineyard is comprised of 35 acres in the northern part of the Sta. Rita Hills between Buellton and Lompoc. The vineyard is made up of mostly diatomaceous earth and sandy loam soils that create intense, mineral-driven wines.

## ACCOLADES

*Not yet rated*