



## WINEMAKER NOTES

Aromatics of kaffir lime leaf and lemon curd, with a gentle saline/mineral freshness. Energetic and racy, this wine is textural yet refreshing. Near-complete ML fermentation adds richness and depth, with no sign of buttery notes. Balanced and elegant, with a clean, long finish, that is both bright and round at the same time.

Vineyard sources: *Donnachadh, Spear, Gnesa, Zotovich, Kessler-Haak.*

## WINEMAKING

Cases:	432
Appellation:	Sta. Rita Hills AVA
Varietal composition:	100% Chardonnay
Clonal selection:	Wente, 76, 4
Soil at site:	Sand/DE/limestone, loam, clay/loam
Barrels   Aging:	100% neutral French oak   16 months
Alcohol:	13.1%
Brix:	21.0-22.4
pH at harvest:	3.15-3.35
Finished pH:	3.35
Finished TA:	6.2g/L
Harvest date:	8/28/2020-9/11/2020
Bottling date:	January 2022
Release date   Price:	March 2022   \$42.00

## 2020 VINTAGE

2020 was a whirlwind harvest in a less-than-normal year. Fruit came in relatively early due to a warm summer, but fruit quality was incredibly high. With decent rainfall, vines were healthy and a warm spring helped usher in a balanced crop. Chardonnay and Pinot began ripening in late August. A bit of heat at the beginning of harvest kicked things off with a bang, but moderate temperatures throughout the fall kept Rhônes on the vine a little longer. The 2020 wines show good flavor concentration and depth, 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*