

SAMSARA

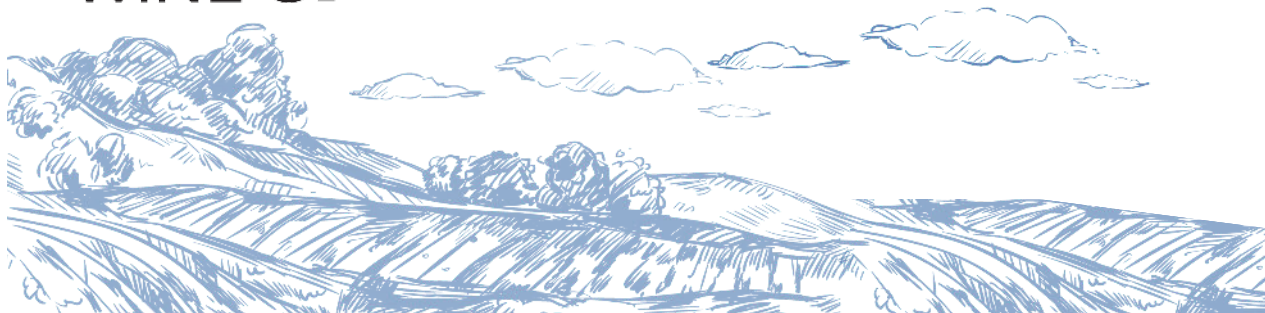


WINE CO

2021 CHARDONNAY - STA. RITA HILLS

STA. RITA HILLS AVA

SANTA BARBARA COUNTY, CA



WINEMAKER NOTES

SAMsARA's 2021 Sta. Rita Hills Chardonnay is a prime example of our favorite qualities in Sta. Rita Hills Chardonnay. The nose bursts with key lime, grapefruit, and citrus zest and ends with a beautiful oyster-shell salinity and clear marine influence. On the palate this wine leads with energetic, racy acidity, while remaining textural and elegant with hints of meyer lemon, tangerine peel, bright stone fruit, and honeycomb. Clean, lengthy finish with focused acidity and hints of wet stone and cream.

Vineyard sources: *Zotovich 44%, Spear 37%, Gnesa 11%, Bentrock 8%*

WINEMAKING

Cases:	629
Appellation:	Sta. Rita Hills AVA
Varietal composition:	100% Chardonnay
Clonal selection:	76, 4, 5, 95
Soil at site:	Sand/loam/DE/chalk/ limestone
Barrels Aging:	100% neutral French oak 15 months
Alcohol:	13.1%
Brix at harvest:	21.0-23.2 Brix
pH at harvest:	3.11-3.36
Finished pH:	3.37
Finished TA:	7.1 g/L
Harvest date:	09/10/2021-10/13/2021
Bottling date:	February 2023
Release date:	June 2023

2021 VINTAGE

One of the best vintages in recent memory, 2021 was an even, cool vintage allowing fruit extended hang time to concentrate flavors and complexity without losing acid. Wines from this vintage are powerful while still being moderate in alcohol, and maintaining freshness and fruit purity.

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 reviewed