



## WINEMAKER NOTES

Classic mineral driven aromatics with citrus, and green melon. Big texture and mouthfeel. Brighter than normal acidity, this wine shows best on the dinner table with something fatty for the acid to cut through.

## WINEMAKING

|                       |                                     |
|-----------------------|-------------------------------------|
| Cases:                | 228                                 |
| Appellation:          | Sta. Rita Hills                     |
| Varietal composition: | 100% Chardonnay                     |
| Clonal selection:     | 76 + 4                              |
| Soil at site:         | Sand/DE/Limestone                   |
| Barrels   Aging:      | 100% neutral French oak   15 months |
| Alcohol:              | 12.2%                               |
| Brix:                 | 21.2-22.2                           |
| pH at harvest:        | 3.11-3.19                           |
| Finished pH:          | 3.25                                |
| Finished TA:          | 8.1 g/L                             |
| Harvest date:         | 9/10/21 + 9/16/21                   |
| Bottling date:        | 3/17/2023                           |
| Release date:         | Summer 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.

## 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