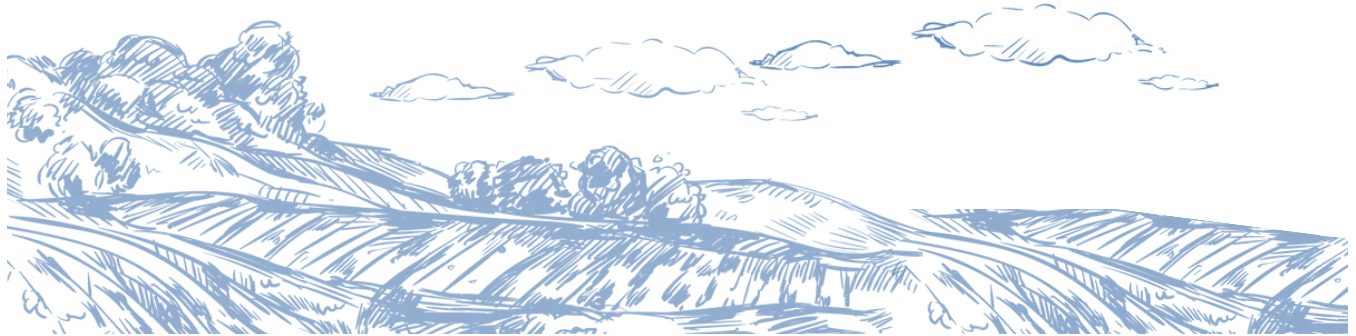


# SAMSARA 2019 CHARDONNAY - CUVÉE D'INSPIRATION

STA. RITA HILLS AVA  
SANTA BARBARA COUNTY, CA



## WINEMAKER NOTES

Lime and grapefruit-peel aromas are fresh and engaging in this bottling, leading to a clean line of lemongrass on the nose. The palate is very firm, loaded with lime peel, yuzu and tangerine peel, with warmer tones of apricot and mango.

-Matt Kettmann, Wine Enthusiast

## WINEMAKING

Cases:	198
Appellation:	Sta. Rita Hills AVA
Varietal composition:	100% Chardonnay
Clonal selection:	96,76, 4, Sweeny Canyon
Soil at site:	Sand/DE/Limestone/Loam/Clay
Barrels   Aging:	100% neutral French oak   19 months
Alcohol:	13.6%
Brix:	21.8-23.0
pH at harvest:	3.29
Finished pH:	3.34
Finished TA:	6.6 g/L
Harvest date:	9/9/19
Bottling date:	March 2021
Release date:	April 2021

## 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

Wine Advocate - 93+ points, Wine Enthusiast - 93 points

*The 2019 Chardonnay Cuvée d'Inspiration is a new multi-vineyard blend from Samsara. It has pretty aromas of grilled peaches, beeswax and roasted almonds with creamy undertones. The palate is energetic and juicy, its honeyed flavors expanding out on the long finish.* - Erin Brooks, Wine Advocate, March 2022