

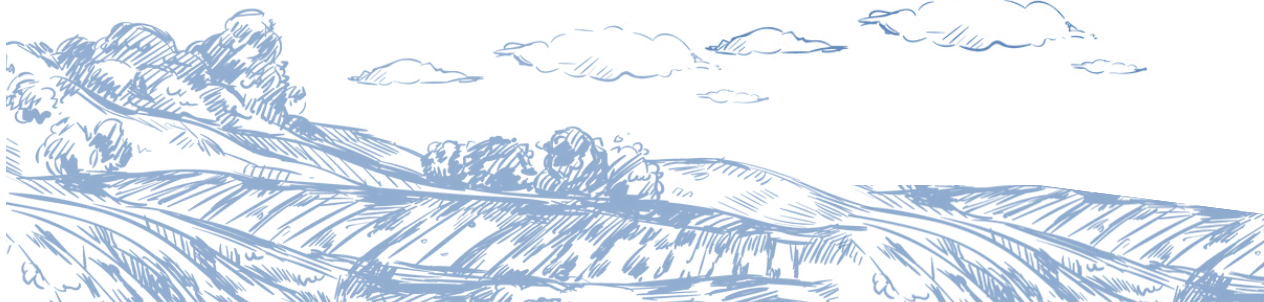
SAMSARA



WINE CO

2021 CHARDONNAY
CUVÉE D'INSPIRATION

STA. RITA HILLS AVA
SANTA BARBARA COUNTY, CA



WINEMAKER NOTES

Balanced and fresh with a clean profile. Aromatics of kiwi and lychee, while the mid-palate reveals a subtle minerality. Very giving on the palate with creamy texture, citrus flavors, and a lemon meringue velvety texture.

WINEMAKING

Cases:	229
Appellation:	Sta. Rita Hills AVA
Varietal composition:	100% Chardonnay
Clonal selection:	76, 5, 96
Soil at site:	Sand/Loam/Chalk/ Limestone
Barrels Aging:	100% neutral French oak 15 months
Alcohol:	12.9%
Brix:	21.2-23.2
pH at harvest:	3.12-3.39
Finished pH:	3.30
Finished TA:	7.7 g/L
Harvest date:	9/10/2021-10/13/2021
Bottling date:	February 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.

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