

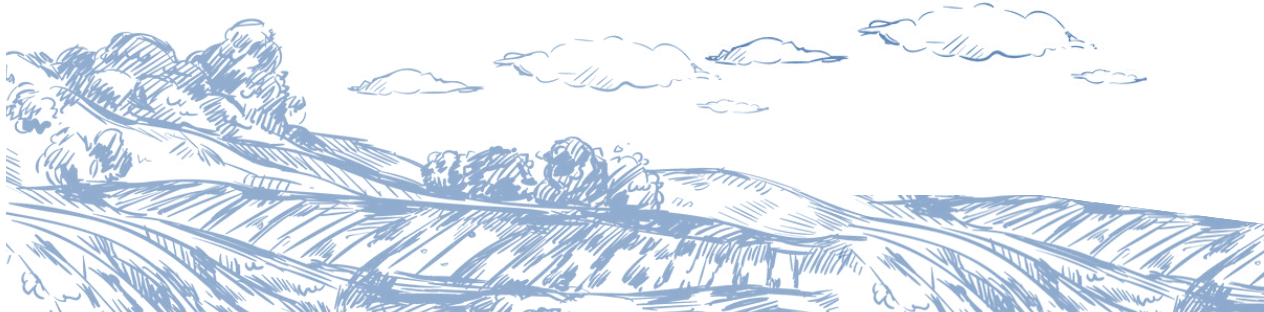
SAMSARA



WINE CO

2022 CHARDONNAY
CUVÉE D'INSPIRATION

STA. RITA HILLS AVA
SANTA BARBARA COUNTY, CA



WINEMAKER NOTES

A round and inviting wine, the 2022 Chardonnay - Cuvée d'Inspiration is a blend of Bentrack, Francesca, Spear and Gnesa vineyards. This wine brims with tropical fruit flavors, bright citrus notes and mineral qualities. The core of fruit is highlighted by tart pineapple and plush stone fruits, complemented by a creamy note of Marcona almonds. Floral hints of white lilies add an aromatic layer, making this wine both lush and balanced.

Vineyard composition: 49% Spear, 17% Bentrack, 17% Francesca, 17% Gnesa

WINEMAKING

Cases:	135
Appellation:	Sta. Rita Hills
Varietal composition:	100% Chardonnay
Clonal selection:	4, 5, Mt. Eden, 95, 72
Soil at site:	Loam/DE/Clay/Chert/Sand
Barrels Aging:	100% neutral French oak 16 months
Alcohol:	12.9%
Brix:	22.5-27.5
pH at harvest:	3.22-3.47
Finished pH:	3.3
Finished TA:	7.2 g/L
Harvest date:	9/7/2022-9/12/2022
Bottling date:	3/22/2024
Release date:	March 2025

2022 VINTAGE

2022 started off with a slightly later bud-break, and moderate weather through the spring and summer. Low yields across the board with all varietals and vineyards made the Labor-Day heat wave extra impactful and forced us to move quickly into harvest mode. Once the early ripening varietals were picked, the classic SB long growing season returned, and the final Rhone varietal grapes weren't harvested until late October. The 2022 wines retain their freshness and balance, with great flavor concentration and depth, and an extra kiss of sunshine.

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