



WINEMAKER NOTES

The 2022 Chardonnay - Zotovich Vineyard stands out with vibrant tangerine and kaffir lime leaf notes on the nose. This wine saw a light foot treading and 2 hours of skin contact before pressing, intentionally expanding the textural qualities of the wine. This Chardonnay offers a fresh baked almond croissant aroma and an expansive mouthfeel. The acidity shines through on the finish, providing a refreshing counterpoint to the rich flavors.

WINEMAKING

Cases:	250
Appellation:	Sta. Rita Hills
Varietal composition:	100% Chardonnay
Clonal selection:	4, 76
Soil at site:	Sand/DE/Limestone
Barrels Aging:	100% neutral French oak 16 months
Alcohol:	12.2%
Brix:	21.2
pH at harvest:	3.22
Finished pH:	3.24
Finished TA:	8.0 g/L
Harvest date:	9/2/2022
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 varieties and vineyards made the Labor-Day heat wave extra impactful and forced us to move quickly into harvest mode. Once the early ripening varieties 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.

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 reviewed