



WINEMAKER NOTES

A compelling follow-up to our inaugural release, this vintage shifts to Zotovich Vineyard after our late-2023 decision to produce another sparkling wine. Harvested slightly riper than the Spear Vineyard fruit used in the 2022 bottling, yet still crafted in our signature, acid-driven style, it offers a beautiful balance of tension and generosity. The palate mirrors the precision and stony minerality of the 2022 while layering in a touch more opulence—giving the wine added depth, roundness, and an elegant, lingering finish.

WINEMAKING

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| Cases: | 110 |
| Appellation: | Sta. Rita Hills |
| Varietal composition: | 100% Chardonnay |
| Clonal selection: | 76 |
| Soil at site: | Sand/DE/Limestone |
| Barrels Aging: | 100% neutral French oak 7 months in barrel, 16 months tirage |
| Alcohol: | 12% |
| Brix: | 20.3 |
| pH at harvest: | 3.2 |
| Finished pH: | 3.35 |
| Finished TA: | 7.2 g/L |
| Harvest date: | 9.9.2023 |
| Bottling date: | 7.15.2025 |
| Release date: | Winter 2025 |

2023 VINTAGE

The 2023 wines show an intensity and vibrance that can only come from an extreme long and cool winegrowing season. 2023 had the latest harvest dates in the modern Sta. Rita Hills winemaking era. The winter was cold and wet with record rainfall. An especially grey/overcast spring led to an extended ‘flowering’ period. Cool weather continued through the summer. Finally in mid-September we got a late ‘Labor Day’ heatwave and that final kiss of sunshine, combined with the extra-long hangtime, makes the vintage sing on all levels: bright acidity from the cool season, ripe rich flavors from the long hangtime, and a high level of balance.

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 Pinot Noir, Chardonnay, 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