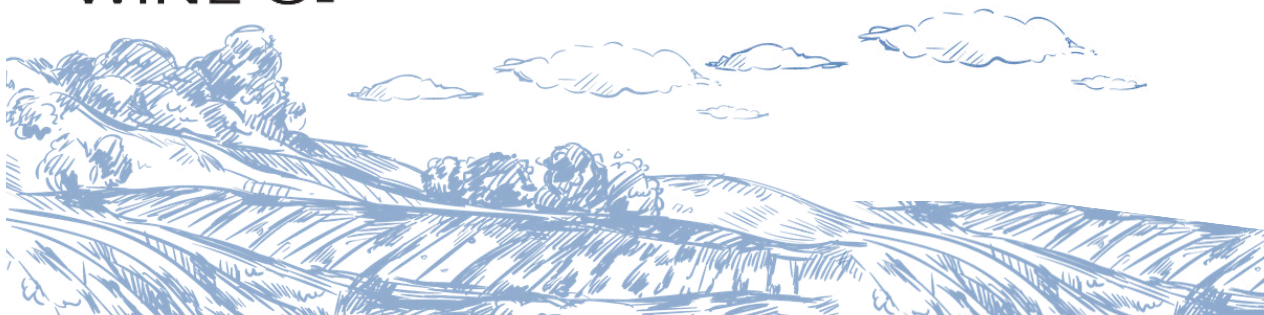




## WINEMAKER NOTES

Lively and racy on the front palate with a mineral core and generous texture. Aromas of Meyer lemon, key lime, and meringue evolve into warm notes of baked goods and gingersnap. Despite its modest 12.6% alcohol, the wine expands richly on the back palate with energy and lift.

42% Zotovich, 28% Spear, 15% Bentrack, 15% Radian

## WINEMAKING

|                       |                                        |
|-----------------------|----------------------------------------|
| Cases:                | 146                                    |
| Appellation:          | Sta. Rita Hills                        |
| Varietal composition: | 100% Chardonnay                        |
| Clonal selection:     | Mt. Eden, 76, 95                       |
| Soil at site:         | Loam/DE/Clay/Chert/Sand                |
| Barrels   Aging:      | 100% neutral French oak  <br>17 months |
| Alcohol:              | 12.6%                                  |
| Brix at harvest:      | 20.3-23.1                              |
| pH at harvest:        | 3.15-3.28                              |
| Finished pH:          | 3.49                                   |
| Finished TA:          | 6.2 g/L                                |
| Harvest date:         | 9/21/2023-10/6/2023                    |
| Bottling date:        | 3/28/2025                              |

## 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 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

**93 points - Wine Enthusiast** Tightly wound aromas of lychee, Asian pear, Meyer lemon peel, and lemongrass make for a brilliant nose on this appellation cuvée. The palate is zesty, bright, and easy to enjoy, offering reliable flavors of citrus and stone fruit. - **Matt Kettmann**