

2014 Chardonnay

Our 2014 Sta. Rita Hills Chardonnay comes exclusively from our two estate vineyards in the heart of this cool climate appellation. The 2014 vintage followed a dry, warm year. Fortunately, the growing season passed without extreme heat, resulting in intense flavors with bright acid. By gently whole cluster pressing and barrel fermentation in French oak, this Chardonnay has lovely texture to balance the vibrant palate. Our 2014 estate Chardonnay offers intriguing aromas of lemon zest, stone fruits, toasted hazelnut with hints of pineapple. In addition to the bright fruit, the palate has racy minerality and great structure and a long finish. This full bodied wine has nice acidity to keep it in balance and makes a nice complement to most seafood, poultry and pasta with lighter sauces, and makes an excellent pairing with mushrooms (especially chanterelles and morels).

Appellation: Santa Rita Hills

Varietals: 100% Chardonnay

Fermentation: Gently whole cluster pressing and barrel fermentation in French Oak

Aging: 10 months in French Oak (25% new)

Brix at Harvest: 23.5

pH: 3.3

TA: 6.7 g/l

Alcohol: 14.4%

Total Cases: 3,500

UPC: 086891-07285-2

SCC: 1 00 86891-08626-9

Case: 6 pk

Features

- 100% estate grown fruit from our two estate vineyards in the heart of the Sta. Rita Hills: Sanford & Benedict Vineyard and La Rinconada Vineyard
- The Sta. Rita Hills enjoy one of the longest growing seasons in California due to the unique east-west traversing valley
- Barrel fermented to balance vibrant acidity with soft texture while preserving the essence of the fruit

Benefits

- Optimal fruit sourcing and quality assurance from a Santa Barbara pioneer
- Cool climate, maritime influenced conditions create ripe yet balanced flavors
- Fresh and complex style provides ultimate versatility in food pairing

Competitive Set:

- Sonoma-Cutrer
- Ferrari- Carano
- Mer Soleil

