

## 2017 Chardonnay

Our 2017 Sta. Rita Hills Chardonnay comes exclusively from our two estate vineyards in the heart of this cool climate appellation. The 2017 vintage began in early September and was reflective of a year with above average rainfall. This resulted in healthy, balanced vines yielding intensely flavored fruit with good concentration, acidity and minerality. By gently whole cluster pressing and barrel fermenting in French Oak, this Chardonnay has lovely texture to complement the bright palate. The vibrant acidity gives the wine freshness and makes a nice pairing with seafood, poultry and pasta with lighter sauces.

**Appellation:** Santa Rita Hills

**Varietals:** 100% Chardonnay

**Aroma:** Enticing aromas of grilled peach, Meyer lemon, toasted hazelnuts greet the nose.

**Taste:** The bright fruit and honey comb palate is nicely framed by crisp acidity and rich texture which carries to a long, clean finish.

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

**Aging:** 8 1/2 months in French Oak (20% new)

**Brix at Harvest:** 23.7

**pH:** 3.37

**TA:** 6.8 g/l

**Alcohol:** 13.5%

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

