

2010 Chardonnay

Our 2010 Sta. Rita Hills Chardonnay comes exclusively from our two estate vineyards in the heart of this cool climate appellation. The 2010 vintage was low yielding, intense, but balanced, resulting from a cool summer followed by a short heat wave in September. This produced intense, but elegant wines with great structure. This hand harvested, barrel fermented Chardonnay shows intriguing aromas of citrus, pineapple and toasted hazelnut. In addition to the bright fruit, this wine has complex floral characters and minerality that carries through its 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:	Sta. Rita Hills
Varietals:	100% Chardonnay
Color:	Straw Gold
Aroma:	Citrus, pineapple, and toasted hazelnut, complex floral characteristics.
Taste:	Bright fruit, complex floral characters and minerality that carries through its long finish.
Fermentation:	100% Malolactic
Aging:	14 months in French Oak, 20% new barrels

Features

- 40 years of tradition from a pioneering Santa Barbara Vintner
- 100% Sta. Rita AVA fruit
- French Oak Aged
- Estate Vineyards

Benefits

- 4 decades of quality assurance
- Optimal fruit sourcing
- Family owned small production, not mass produced
- Stylistic control and consistency

Competitive Set

- Cambria
- Byron
- Carmel Road

UPC: 086891-07285-2
SCC: 1 00 86891-07285-9
Case: 12 pack

