

## 2011 Chardonnay

Our 2011 Sta. Rita Hills Chardonnay comes exclusively from our two estate vineyards in the heart of this cool climate appellation. The 2011 vintage was marked by low yields due to spring frost. This resulted 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 2011 estate Chardonnay offers intriguing aromas of lemon peel, apricot and toasted hazelnut. In addition to the bright fruit, this wine has aromas of white flowers. On the palate the minerality and acidity give this wine great structure, which 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:** Aromas of lemon peel, apricot, toasted hazelnut and white flowers

**Taste:** Minerality and acidity give this wine great structure, which carries through with a long finish. The full bodied wine has nice acidity to keep it in balance.

**Fermentation:** 100% Malolactic

**Agging:** 9 months in French Oak, 20% new barrels

UPC: 086891-07285-2

SCC: 1 00 86891-07285-9

Case: 12 pack

**Features:**

- Warm days and cool nights create bright wine with firm acidity
- The Sta. Rita Hills enjoy one of the longest growing seasons in California due to the unique east-west traversing valley
- Wines are hand-crafted by lot and produced sustainably

**Benefits:**

- Sanford winery is a pioneer of wine making in Santa Barbara
- Conditions of an East-West valley create ripe yet balanced flavors
- Sustainably farmed vineyards ensure lasting quality, which is reflected in the wines

**Competitive Set:**

- Cambria SMV
- Byron SMV
- Belle Glos SMV

