

2022 ESTATE CHARDONNAY

Sta. Rita Hills

In 1997, we acquired and developed the *Evan's Ranch Vineyard* in the western Santa Ynez Valley, with the planting of fifty-four acres of Chardonnay, Pinot Noir and Syrah, several years ahead of what was to become the Sta. Rita Hills, the most exciting cold-climate region in California. We further added to our Sta. Rita Hills' holdings in 2009 with the planting of forty-four acres of Chardonnay and Pinot Noir at *Rancho Esperanza Vineyard* on the northwestern side of the appellation.



Because of the region's east-west mountain orientation, *refrigerated-sunlight* growing conditions are created, setting a perfect scenario for growing beautifully intense fruit, that preserves the vibrancy, complexity and elegance associated with the greatest wines in the world.

The Estate Chardonnay is 100% grown, produced and bottled. It is combination of eight different Chardonnay selections and from our two cold-climate Estate vineyards in the Sta. Rita Hills. The soils are on beach sand providing very lifted aromatics. The wine is mostly barrel-fermented to capture richness and complexity from oak but a small portion is fermented in stainless steel to keep the precision and energy in the wine.

Harvest Dates September 13 – October 14

Composition 100% Chardonnay

54% Rancho Esperanza Vineyard 46% Evan's Ranch Vineyard

Winemaking Barrel Fermented, Stainless Steel Fermented; Aged

10 months in 22% new French oak.

Bottled August 5, 2022

Alcohol 13.9%

Total Acidity, pH 6.8 grams/liter, 3.34 pH

Tasting Notes

Intense yellow stone fruit and citrus mixed with hints of white oily flowers, cinnamon and pie crust. Medium to fuller bodied, expansive and energetic on the palate. Delicious finish and highly drinkable. A great example of classic Sta. Rita Hills refrigerated sunlight and totally over-delivers on price. 1,562 cases. \$26 per bottle.

Farming since 1962. Winemaking since 1984