

CHARDONNAY 2019

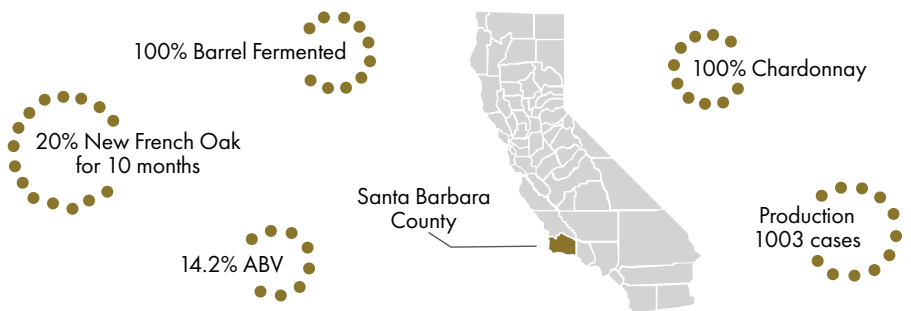


VINEYARD & VINTAGE

Santa Barbara is widely recognized as one of the best grape-growing regions in California. The cool winds from the western shores of the Pacific Ocean funnel into the mountain pass, pushing marine breezes and the Santa Maria fog southeast through the Los Alamos Valley, where our Chardonnay grapes are grown at El Camino Vineyard. This allows for a long growing season, where grapes can fully ripen without excessive sugar levels. This is the key behind what makes these wines so elegant and unique.

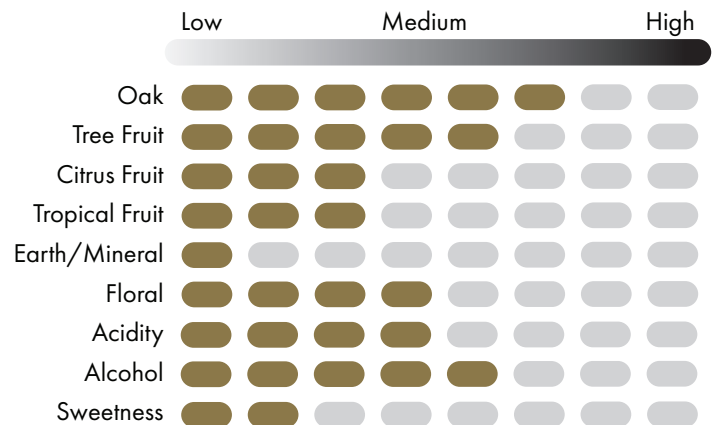
Carefully grown at El Camino Vineyard, our 2019 Chardonnay utilizes Clone 76 and Clone 4. The first is an early-ripening clone, which flourishes in the cooler climate of Santa Barbara, showing both ample flavors and acidity at an earlier brix than most clones. Moreover, it bears light clusters with fewer berries, resulting in wines that are very aromatic and well-balanced. The second, Clone 4, is a highly regarded clone that acts as the base for many of the great Chardonnays of today. This clone is late-maturing, and exhibits high acidity levels, even at ripe brix. We have chosen to feature this clone because of its incredible acid/sugar/flavor balance.

REGION & VARIETAL COMPOSITION



TASTING & PAIRINGS

This year we barrel fermented all of our Chardonnay, giving the resulting wine a warm and cozy quality. Our 2019 Chardonnay is loaded with smooth, sweet oak and baked fruit. On the nose, the full malolactic fermentation is evident, as we are greeted with scents of buttered toast, toasted coconut, and caramelized fruit. Flavors of juicy, overripe pear and soft cream fill the mouth, followed shortly by spiced apple pie.



Pair this luxurious Chardonnay with fresh goat cheese, figs and honey, lobster ravioli, seared scallops with a lemon butter sauce, or decadent creme brulee.