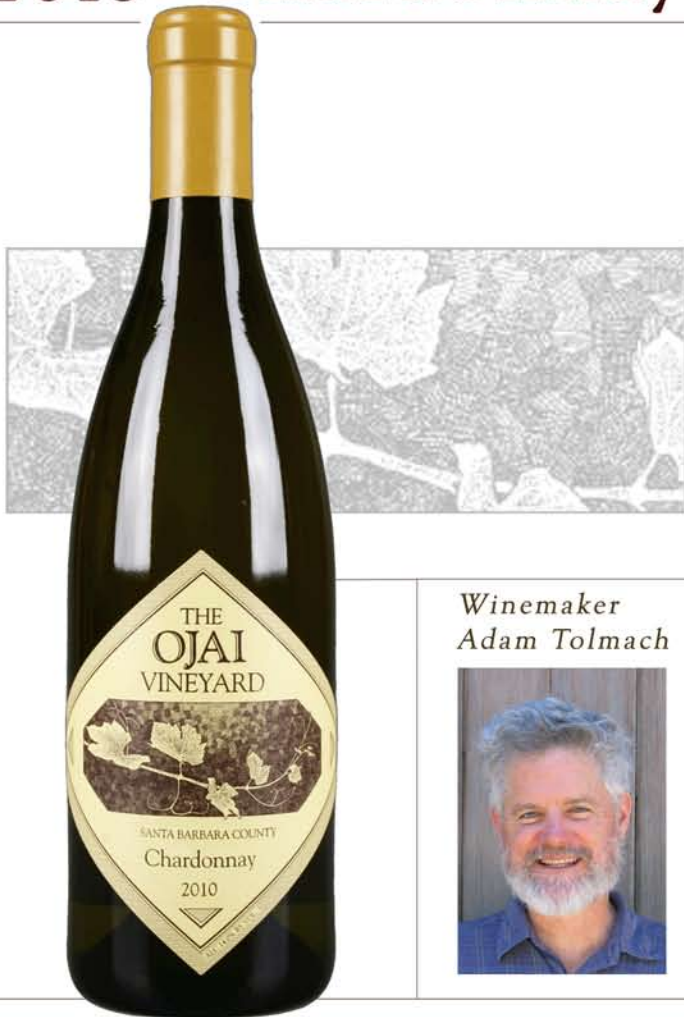


2013 Chardonnay | Santa Barbara County



Winemaker
Adam Tolmach



Winemaker's Notes

For the second year in a row the weather was fine and the vines responded with a huge crop of grapes. To get the best quality we trimmed and thinned that crop, but it didn't seem to make any difference, in almost every vineyard the quantity harvested was way above expectations. And while this can theoretically be troubling for quality, overtaxing the vines can lead to dilute wines, it didn't work that way in 2013. Instead, we got in grapes that produced wines with lots of character that are both easy going and delicious!

The vintage was so positive that the wines we selected for our single vineyard designated chardonnays were only fractionally better than what went into this Santa Barbara County blend—which means the price to quality ratio here is excellent. The blend is 57% Solomon Hills from the cool western edge of Santa Maria Valley, 39% from Puerta del Mar, our newest and coolest vineyard that is located just outside of Lompoc, and 4% from Bien Nacido.

The lively tone of this chardonnay makes it a natural compliment to a wide variety of foods.

Vinification

This wine was barrel fermented, and completed the malolactic fermentation and barrel aged on the lees until bottling. It is precocious, and yet there is a real intensity that makes it a fascinating wine to drink. Mind you, this isn't like your Mother's oaky Chardonnay – our style here is fresh and zesty!

Blend: 100% Chardonnay
Vineyards: Solomon Hills, Puerta Del Mar, Bien Nacido
AVA: Santa Barbara County
Alcohol: 13.5%
Vinification: Neutral French Oak
Barrel Aging: 10 Months
Total Production: 726 Cases

