



# 2014 CHARDONNAY

## SOLOMON HILLS SANTA MARIA VALLEY

372 CASES PRODUCED

I love the fine fruit and excellent balance this vineyard gives. Planted to the Dijon clones of chardonnay, it has none of the typical California style of tropical fruitiness. It's all lemon curd, pine and minerals--making it a great match with rich chicken dishes made with lots of cream.

The 2014 Chardonnay Solomon Hills comes across as elegant and refined. A delicate aroma of wet stones with a touch of nutmeg entices the palate. The wine follows through with a thick texture that is mineral, tangy/salty, and finishes with an aftertaste of poached pears.

### More about the Vineyard..

The soils of Solomon Hills Vineyards are composed primarily of ocean floor sandy loams. Because it is the western most vineyard in the Santa Maria Valley appellation, it is perhaps the most maritime of all vineyards in this growing region. With the Pacific coastline only miles away, a constant maritime influence results in wines of crisp acidity, bright fruit and an inherent balance.

Developed in the late 1990's, it didn't take long for both wineries and wine critics alike to take notice of the quality of the fruit coming out of Solomon Hills Vineyards. The Solomon Hills Vineyards takes its name from its neighboring hills named for Salomon Pico, a celebrated bandit who in the 1850's traveled frequently along the stretch of El Camino Real that is known today as Santa Maria Valley. Pico's life was so colorful that it is believed by many to have inspired the legend of Zorro.

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**BLEND** 100% Chardonnay  
**VINEYARDS** Solomon Hills  
**AVA** Santa Maria Valley  
**ALCOHOL** 13%  
**VINIFICATION** 10% New French Oak  
**BARREL AGING** 11 Months  
**TOTAL PRODUCTION** 372 Cases

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THE  
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