



2015 CHARDONNAY

SOLOMON HILLS SANTA MARIA VALLEY

327 CASES PRODUCED

Solomon Hills is typically our most full and structured chardonnay—there's a sense of grandness on the palate, and the 2015 is no exception. But don't think fruity-thick—the Dijon clones at this site show off none of that more typical juicy tropical fruit. Instead, depending on the year, you find a creamy lemon curd or poached pear like density that's always girdled up with minerals and piney, floral brightness. It's generous, but never saturating.

Our 2015 chardonnay comes from a warm, drought-affected vintage. We harvested about 3 weeks earlier than the norm, but because of the mild winter the vines budded early too, so the growing season remained long. The relative warmth of the year ensured a core of succulence and texture that is sure to come out with some aging, but at the moment it's most defined by its big frame of crunchy minerality. The aromas currently dominating are stony and fresh, somewhat like it might smell standing next to a waterfall. Solomon Hills chardonnay often reminds me a bit of the ones I used to make from Talley years back. Those wines have aged fabulously, some from the 90s still drink well, so I suspect this Solomon Hills has a long life ahead of it.

BLEND 100% Chardonnay

VINEYARDS Solomon Hills

AVA Santa Maria Valley

ALCOHOL 13%

VINIFICATION 100% Neutral French Oak

BARREL AGING 11 Months

TOTAL PRODUCTION 327 Cases

PRESS REVIEWS

Jeb Dunnuck

"Another beauty is the 2015 Chardonnay Solomon Hills, and it shows more white flowers, lemon rind and mineral notes in a very fresh, racy, even tart, style. Still, the purity of fruit leads, and it has a great texture. Give this beauty a few years."- JD 92+ points

109 S. MONTGOMERY ST. OJAI, CALIFORNIA
805.798.3947
TASTINGROOM@OJAIVINEYARD.COM
OJAIVINEYARD.COM

THE
OJAI
VINEYARD