



2018 CHARDONNAY

SOLOMON HILLS SANTA MARIA VALLEY

Solomon Hills has consistently been our most grand-scaled Chardonnay at The Ojai Vineyard. We've come to love this wine immensely, so it's a bittersweet thing that this 2018 bottling will be our last Chardonnay from the vineyard, as the estate has plans for the fruit. We are going out with a bang on this wine, though! 2018 started late and ended late thanks to mild, coastal weather throughout the growing season, and Solomon Hills rendered those events into flamboyantly powerful expression of Chardonnay.

When just opened, the wine comes out swinging with the typical aromatic posse of pine, white flowers, and sea shell minerality. Those elements step into the background with air, as more concentrated fragrances of lemon curd and dried apple come forward, then more layers of chamomile and golden brioche really advance the wine's richness.

If the '18 Bien Nacido Chardonnay is Chablisienne in its energetic feel, this Solomon Hills Chardonnay nods to the grand, elegant Chardonnays of Beaune, where Chardonnay shows its most fine balance of acid thrust and flavorful decadence. This wine coats the mouth with fresh white stone fruit, savory pastry and stony minerals, while fine tannins pin down the wine's path as it makes broad curves across the palate.

In many ways this one is the most open and accessible of our 2018 Chardonnays at this stage. Don't be afraid to age this Chardonnay several years though; even a relatively open Solomon Hills Chardonnay has density that is sure to unfurl for a decade or longer.

BLEND 100% Chardonnay

VINEYARDS Solomon Hills

AVA Santa Maria Valley

ALCOHOL 13%

VINIFICATION 15% New French Oak

BARREL AGING 10 Months

TOTAL PRODUCTION 327 Cases

PRESS REVIEWS

Jeb Dunnuck

"Richer orchard fruits, orange blossom, spice, crushed rocks, and brioche notes define the bouquet of this classic Santa Maria Valley Chardonnay, which offers bright acidity and good concentration. It's certainly the richest of the three Chardonnays and is going to evolve for at least 7-8 years." - **JD 96 points**

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