



# CHARDONNAY 2017

## Winemaker Chris Stanton

# Vineyard

Santa Barbara County - El Camino Vineyard
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 breezes and fog
east through the valley. 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.

#### Clones

Clone 76 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.

Clone 4 is a highly-regarded clone. Many of the great Chardonnays of today have Clone 4 as a base. 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.

# Vintage

This 2017 vintage is warm on the nose with scents of buttered popcorn and grilled pineapple. With bushels of Santa Barbara white fruit on the palate, we are reminded of apples, pears, fresh citrus and melon, followed by lightly buttered toast and a soft vanilla finish.

### **Technical Notes**

Varietal Composition: 100% Chardonnay Appellation: Santa Barbara County

Aging: 15% aged for 10 months in New French Oak barrels

Finished Alcohol: 14.5% Bottling Date: July 9, 2018

Harvest Dates: September 17, 2017 & October 2, 2017

Total Production: 1.000 cases of 750mL bottles