

CHARDONNAY 2021



VINEYARD & VINTAGE

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 marine breezes and the Santa Maria fog southeast through the Los Alamos Valley, where our Chardonnay grapes are grown at El Camino Vineyard. 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.

Carefully grown at El Camino Vineyard, our 2021 Chardonnay utilizes Clone 76 and Clone 4. The first 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. The second, Clone 4, is a highly regarded clone that acts as the base for many of the great Chardonnays of today. 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.

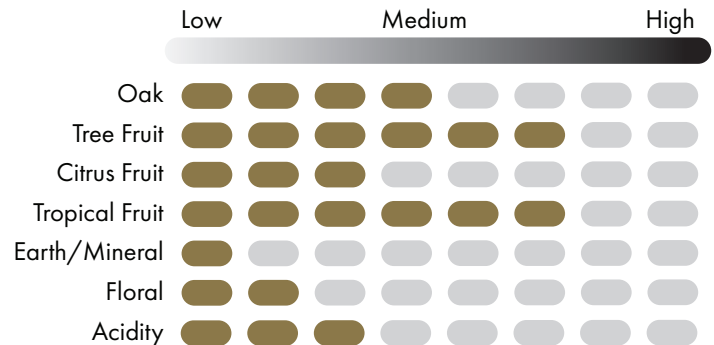
This 2021 vintage will definitely be a top vintage for Santa Barbara County due to a moderate and consistent growing season. The ongoing drought presented challenges for wine growers, resulting in reduced yields but outstanding quality and great concentration in the fruit was widely reported by other vintners in the area. The wine was split for aging, 61% of it aging in French oak barrels, and the remaining 39% aged in stainless steel. The portion of the wine aged in stainless steel helped maintain varietal character and freshness, while the barrel aged portion brought complexity and roundness to the final product. We hope you enjoy this bright and perfectly balanced Chardonnay just as much as we do!

REGION & VARIETAL COMPOSITION



TASTING & PAIRINGS

What a bright and fresh expression of Santa Barbara Chardonnay! This vintage of our Signature Selection Chardonnay is aged partially in oak barrels and partially in stainless steel, providing a delicate balance between freshness and complexity. The beautiful, aromatic nose reminds us of fresh pear, honeydew melon, pineapple and green herbs. The palate boasts similar flavors of white fleshy fruits like white peach and Asian pear, with additional notes of tropical fruits and a hint of buttery caramel on the finish.



Enjoy with an assortment of cheeses, a burrata salad with grilled pineapple, Mediterranean chicken with lemon orzo, or an indulgent helping of creamy lobster mac and cheese.