



WINEMAKER NOTES

Our inaugural vintage Blanc de Blanc is packed with explosive energy. Compact bubbles give this sparkling wine a fine texture. Extended lees aging reveals patisserie-like aromas of marzipan and croissant dough, beautifully balanced by crisp Bosc pear, Meyer lemon zest, and a hint of tarragon. This wine demonstrates the exceptional potential for Champagne-method sparkling wines in the Sta. Rita Hills and will continue to develop gracefully for the next 20 years.

WINEMAKING

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| Cases: | 77 |
| Appellation: | Sta. Rita Hills |
| Varietal composition: | 100% Chardonnay |
| Clonal selection: | Clone 4 |
| Soil at site: | Loam/Limestone/Sand |
| Barrels Aging: | 100% neutral French oak 8 months in barrels, 14 months tirage |
| Alcohol: | |
| Brix: | 20.3 Brix |
| pH at harvest: | 3.0 |
| Finished pH: | 3.0 |
| Finished TA: | 9.9 g/L |
| Harvest date: | 8/31/2022 |
| Bottling date: | 11/8/2024 |
| Release date: | December 2024 |

2022 VINTAGE

2022 started off with a slightly later bud-break, and moderate weather through the spring and summer. Low yields across the board with all varieties and vineyards made the Labor-Day heat wave extra impactful and forced us to move quickly into harvest mode. Once the early ripening varieties were picked, the classic SB long growing season returned, and the final Rhone varietal grapes weren't harvested until late October. The 2022 wines retain their freshness and balance, with great flavor concentration and depth, and an extra kiss of sunshine.

STA. RITA HILLS

The Sta. Rita Hills AVA is significantly impacted by its proximity to the ocean (10 miles), consistent morning/evening fog, and steady afternoon winds. These cooling trends are not only perfectly suited to growing Pinot Noir, Chardonnay, Grenache, and Syrah but also serve to prolong the growing season, allowing for heightened varietal flavor intensity. Additionally, the area's cool climate and vineyards' calcareous rock and sand help produce grapes with natural acidity and flavor balance.

ACCOLADES

not yet reviewed