



### WINEMAKER NOTES

This Chardonnay offers a distinctly mineral-driven profile, with captivating notes of crushed rocks and oyster shell. On the palate, it presents a lean structure balanced by delicate hints of apricot and tart white nectarine. Subtle flavors of honeysuckle and lemon zest add complexity, while the texture on the back end leads to a long and persistent finish.

Vineyard composition: 58% Zotovich, 14% Spear, 14% Gnesa, 7% Bentrack, 7% Francesca

### WINEMAKING

Cases:	281
Appellation:	Sta. Rita Hills
Varietal composition:	100% Chardonnay
Clonal selection:	4, 5, Mt. Eden, 95, 72
Soil at site:	Loam/DE/Clay/Chert/Sand
Barrels   Aging:	100% neutral French oak   15 months
Alcohol:	13.1%
Brix at harvest:	20.9-23.8
pH at harvest:	3.22-3.47
Finished pH:	3.32
Finished TA:	6.9 g/L
Harvest date:	8/31/2022-9/14/2022
Bottling date:	3/22/2024
Release date:	June 2025

### 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 varietals and vineyards made the Labor-Day heat wave extra impactful and forced us to move quickly into harvest mode. Once the early ripening varietals 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 Chardonnay, Pinot Noir, 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

**94 points - Jeb Dunnuck** - *The 2022 Chardonnay Sta. Rita Hills comes mostly from the Zotovich Vineyard and spent 16 months in neutral oak. It's a beautiful Chardonnay as well as a great representation of the style of Sta. Rita Hills Chardonnay. Ripe citrus, brioche, sappy flowers, and some savory, nutty, chalky nuances all define the aromatics, and it hits the palate with medium-bodied richness, a fresh, focused, elegant mouthfeel, bright acidity, and a great finish. Give it a year or two and drink bottles through 2032.* - **Jeb Dunnuck**

**91 points - Wine Enthusiast** - *Slightly warm aromas of delicate butter meet with crushed stone on the pleasant if simple nose of this appellation blend. The palate shows a compelling texture, offering light nectarine and lemon peel flavors.* - **Matt Kettman**