

the hilt

The Hilt champions pinot noir and chardonnay from the climate margins of California's coastal winegrowing regions—Santa Barbara County's Sta. Rita Hills and Santa Maria Valley AVA's prominent among them. Two schools of winemaking form The Hilt's view of chardonnay and pinot noir:

THE OLD GUARD

The Old Guard wines encompass a restrained elegance and balance. Flavor and textural elements take on a new complexity-and minerality is often more notable. The aromas and flavors of The Old Guard tend to be more savory, and quietly forceful. A rooted sensibility overtakes brash exuberance.

THE VANGUARD

The Vanguard focuses on what is new in the world, if you will, which is often anchored by wines that are produced with lusher, fleshy, fruit-driven qualities—often referred to as baby fat—a style that owns a distinct place in the chardonnay and pinot noir field. The aromas and flavors in The Vanguard are more round and more forward—bristling with enthusiasm and elegance.

2008

THE OLD GUARD
CHARDONNAY
SANTA BARBARA COUNTY

CASES: 259
ALC: 14.2%
CLONES: Mt Eden, 95, 96 and 4
BARRELS: 30% new French oak, light toast, 70% neutral

Complex mineral-driven nose with yeasty notes reminiscent of fresh baked bread; then wet stones, sweet cream and citrus zest. With time in the glass, a faint note of the ocean brings a mouthwatering, briny hint to the aromatic lift. These earthy forces dominate the wine on the palate entry, giving way to green apple, citrus peel and a touch of almond. The mid palate shows immense depth with richness and a buttery texture, balanced by focused acidity. The finish is sprinkled with a fine, chalky grip that binds the earth, citrus and Muscadet-like oyster shell notes together in fine harmony.

