

# 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.

## 2013

THE OLD GUARD  
CHARDONNAY  
SANTA BARBARA COUNTY

CASES: 190  
ALC: 14.1%  
BARRELS: 100% neutral French oak

Classic Old Guard nose driven by tropical and exotic notes of lime, cinnamon, dried pineapple and candied ginger. Complex hints of gunsmoke reduction alongside aromas of fresh baked brioche with almonds. Dense and soft on palate with substantial vigor. Finishes with bright acidity on the sides of the tongue and lingering echoes of fresh baked goods and tart green apples. Generous, supple and soft. A pillow of fruit with mouthwatering acidity. Ripe stone fruit pushes past the sparkle of acidity on the lengthy finish. oyster shell brininess on finish.

— *Matt Dees, Winemaker*

### 94 Points

The Wine Advocate August 2015

### 95 Points

Vinous Antonio Galloni 2015

