

the old guard

the hilt

2016

CHARDONNAY

The Hilt is inspired by a single place: Rancho Salsipuedes in the southernmost region of the Sta. Rita Hills AVA and its distinctive vineyards, Bentrack, Radian and Puerta del Mar.

THE OLD GUARD

- Wild, Tense and Energetic

Blocks high up on the ridgelines, where soils are composed primarily of diatomaceous earth and the whipping winds give us grapes, and ultimately wines, that are complex, energetic, taut, and firmly structured. These are the blocks used to craft The Old Guard.

THE VANGUARD

- Sultry, Opulent and Fruit Driven

Blocks on the long rolling hills, slightly more protected from the wind give us an opulent and richly-textured style of wine. Wine made from grapes grown on these sites take a larger portion of new French oak, and in the end, are more supple and soft. These are the blocks used to craft The Vanguard.

ESTATE

- Elegant, Complex and Powerful

The remaining blocks of vines on the vineyard are situated on slopes that dip gently into the center of the property, creating a natural basin of vineyard blocks. These blocks give us wines that are less extreme than the blocks used to make The Old Guard or The Vanguard, and thus they are blended together to make Estate, a wine that represents the soul of the property.

2016

THE OLD GUARD
CHARDONNAY
SANTA BARBARA COUNTY

CASES: 474

ALC: 13.4%

VINEYARDS: Bentrack, Sanford & Benedict,
Bien Nacido and Solomon Hills.
Vine age between 8-45 years.

BARRELS: 11 months in 85% neutral French oak,
15% stainless barrels then 6 months in
stainless tank.

Honey, guava, lemon zest and apricot. Palate reminiscent of a juicy nectarine, bursting with succulent fruit and lively acidity. Mouthwatering. Unadorned by oak, this wine shines with freshness and focus, depth and balance.

— Matt Dees, Winemaker

95 Points

Antonio Galloni *Vinous* 2018

95 Points

Jeb Dunnuck Dunnuck
jebdunnuck.com 2018

