

ESTATE CHARDONNAY

STA. RITA HILLS — 2021

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## 2021

*The Estate wines are defined by the fruit and flavors of our little southwestern corner of the Sta. Rita Hills. They speak of the nuances and complexities of our properties as a whole. These wines take into account the many aspects, clones, soil types and other properties of our estate. They give us the maximum amount of blending components and, represent the most complete wines in our portfolio.*

### **Matt Dees, Winemaker Notes:**

Shows the refinement of the long, consistent and stable vintage 2021 conditions. A wine of balance, elegance and beautiful proportions. The extra six months on lees in stainless tank adds textural layers and leads to a seamless and silky personality. Perfumed and flinty with apricot, baking spice, honeycomb, lemon custard, hay, Buddha's hand and sweet cream. Expansive with dense and suave fruit reminiscent of loquat and yellow flesh peach. The defining characteristic of the 2021 is that it retains a mouthwatering level of acidity. It remains absolutely framed and focused across the palate and finishes with long and familiar notes of lime zest, sea salt and fresh brioche. Fine and chalky finish. Nothing is out of place with this chardonnay. All the pieces fit together in harmony. The definition of our refrigerated sunshine.

### **Estate Chardonnay**

CASES: 3,127  
APPELLATION: Sta. Rita Hills  
ALCOHOL: 13.0%  
VINEYARDS: Bentrack Vineyard (cl. 76, 95),  
Radian Vineyard (cl. 95, 548, Musque)  
BARREL REGIME: 35% new French oak,  
60% neutral French oak,  
5% stainless steel for  
11 months

