

the vanguard

the hilt

2017

CHARDONNAY

The Hilt is defined by its three maritime influenced vineyards in the southwest corner of the Sta. Rita Hills appellation: Radian, Bentrack and Puerta del Mar.

The Old Guard and The Vanguard wines are style-driven expressions. The Vanguard is richly textured, opulent, and velvety, while The Old Guard is all about structure. The Old Guard wines are complex, energetic, taut, and firmly structured. Each “Guard” is a blended barrel selection of pinot noir or chardonnay in a well-defined style.

The Vanguard chardonnay opens with lush sensuality, and the finish is mouthwatering, focused, and palate cleansing. It is fermented in new French oak. The wine has a rich, opulent mouthfeel and ample mid-palate fruit. The Vanguard sees around 30 percent malolactic fermentation, leaving the wine with its natural, nervy acidity.

2017

THE VANGUARD
CHARDONNAY
SANTA BARBARA COUNTY

CASES: 338
ALC: 13.2%
CLONES: 76, 95, 96, 108 and Wente
BARRELS: 11 months in 90% new French oak,
10% neutral barrels and 6 months in stainless tank.

Still holding its cards close. Just getting started in its graceful evolution. Stony. White peach, rose petals, and green mango with subtle hints of oak. Peach and custard brioche. Silky texture with classic Vanguard lime zest character. Gains richness and complexity as it begins to stretch its wings with time and air. Full of tension and defined by its reserve but wrapped in a luxurious package of velvet fruit. A classic Vanguard that will benefit from a few years in the cellar.

– Matt Dees, Winemaker

92 Points

Antonio Galloni *Vinous* 2019

96 Points

Jeb Dunnuck *jebdunnuck.com* 2019

