

2019 RADIAN VINEYARD CHARDONNAY

Appellation Sta. Rita Hills

T.A. 6.4 g/l
pH 3.32
Alcohol 14.1%
Production 133 cases

VINEYARD

100% Radian Vineyard, Sta. Rita Hills

One of the appellation's most picturesque and coldest vineyards, this estate is located in the southwest corner of Sta. Rita Hills, unsheltered from direct exposure to cold winds and marine fog from the Pacific Ocean. Planted in 2007, Radian's soils are Botella clay heavily laden with shale rock. The austere soils combined with persistent coastal winds result in small clusters and tiny berries, leading to deep, concentrated wines. This Chardonnay was sourced from Block 31, which is planted to Dijon Clone 76.

VINTAGE

The 2019 vintage enjoyed a long, cool growing season, which resulted in bright aromatics, complex flavors and well-balanced natural acidity in the grapes. A mild spring led to late budbreak and bloom, and temperatures remained below average for most of the growing season. Warm late summer weather coaxed the fruit to ripeness, and we picked most of our Sta. Rita Hills grapes in a busy 13-day window from September 12-25. Overall, grapes were ideally ripened with pure fruit expression and rich concentration. Chardonnay from Radian Vineyard was harvested on September 21.

WINEMAKING

The grapes were handpicked and gently pressed as whole clusters. After settling in tank for 24 hours, the juice was racked to 60-gallon French oak barrels for fermentation. The wine was 100% barrel fermented with 100% malo-lactic fermentation. It aged *sur lie* for 10 months in French oak, including 33% new barrels. The wine was bottled on August 11, 2020.

TASTING NOTES

Exquisite and multi-layered, this Chardonnay offers rich aromas of ripe pear, marzipan and lemon cured with a touch of pineapple and nutmeg. The flavors are vibrant and luscious with hints of Golden Delicious apple, honey and lime zest. The wine's racy acid is gracefully balanced by a delicate, yet luxurious mouthfeel and culminates with a long, bright finish. This Chardonnay promises even more complexity with additional bottle age.