



VINEYARD SOURCES: 100% *La Rinconada Vineyard, Sta. Rita Hills*. Planted in 1997 by Richard Sanford, La Rinconada Vineyard is owned by the Terlato Family who also owns Sanford Winery. The vineyard is located in the heart of Sta. Rita Hills with a northwest-facing slope, exposing it to the cooling marine breezes and coastal fog from the nearby Pacific Ocean. The soils are Bayshore silty and clay loam, offering excellent drainage and rich concentration in the fruit. The ranch is planted to 60 acres of Chardonnay, including Dijon clones 15 and 96.

VINTAGE: 2013 is hailed as a near perfect vintage across the state of California, described as “early, even and excellent.” Harvest began about two weeks earlier than normal in Santa Barbara County and weather patterns were ideal—every week brought a warm up followed by a cool down in temperatures. This pattern allowed grapes to develop slowly and evenly, enabling winemakers to pick at the perfect ripeness. A lack of rain during the harvest season also contributed to grape quality. Yields were slightly above normal due to a greater number of clusters on each vine, but berry size remained small.

WINEMAKING: The Chardonnay 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. The Chardonnay then aged *sur lie* for 11 months in French oak barrels, with 35% new French oak, and was bottled unfiltered on April 9, 2015.

TASTING NOTES: This Chardonnay is silky and luxurious with beautifully expressive aromatics and flavors. Fresh aromas of nectarine and white peach are accented by hints of honeysuckle, lemon curd and lime blossom. On the palate, the flavors are exquisitely integrated, perfectly balancing the vibrant fruit components with subtle French oak and the wine’s natural acidity. The rich texture carries through to a seamless finish, culminating in a touch of lemon and nutmeg spice.

TECHNICAL DATA

T.A.: 6.4 g/l

pH: 3.30

Alcohol: 14.3%

Production: 84 cases