



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. The clone used for this wine is Clone 76.

VINTAGE: The 2015 vintage is a record vintage in many ways. It was the earliest harvest on record, eclipsing the previous 2014 record by up to two weeks for most varietals. A relatively mild winter led to an early start of the ripening cycle. Once buds began to push, mild spring weather allowed them to develop at an accelerated pace uninterrupted by spring frosts. Yields were also record low, averaging 30-50% below historical averages. The 2015 vintage had near perfect ripening conditions and is already being declared the “vintage of the decade” by most winemakers. Chardonnay from La Rinconada Vineyard was harvested on September 5.

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* with no stirring for 11 months in French oak barrels including 12% new French oak. The wine was bottled on August 4, 2016.

TASTING NOTES: This Chardonnay is crisp, yet luxurious with beautifully expressive aromatics and flavors. Fresh aromas of white nectarine, lemon curd and key lime zest are accented by hints of honeysuckle, melon and minerality. 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 bright touch of honey crisp apple and nuttiness.

TECHNICAL DATA

T.A.: 7.7 g/l

pH: 3.45

Alcohol: 13.9%

Production: 90 cases