



## 2018 CHAPEL VINEYARD CHARDONNAY

Appellation	Sta. Rita Hills
T.A.	8.85 g/l
pH	3.20
Alcohol	13.9%
Production	68 cases

### VINEYARD

*100% Chapel Vineyard, Sta. Rita Hills*

Planted in the mid 1980s, Chapel Vineyard (previously known as Huber Vineyard) is one of the oldest vineyards in the Sta. Rita Hills appellation. This low yielding site is situated on the very cool northwestern side of the appellation and is comprised of sandy loam soils, ideal for high quality Chardonnay. While new owners have undertaken an ambitious upgrade of the vineyard, a few blocks of original vines remain. This Chardonnay is sourced from original vines planted on their own roots to the celebrated Wente clone.

### VINTAGE

The 2018 vintage was our latest harvest since 2012. Late rains in March were well-timed and budbreak occurred about two weeks later than recent averages. Temperatures throughout the spring and summer remained cool. Nighttime temperatures were consistently chilly as well, in the low to mid-50s, ideal for retaining the natural acidity in the grapes. Canopies were healthy and well positioned to go the distance to ripen the fruit. Berries were small, and yields were customarily low, resulting in excellent concentration and intensity in the fruit. Chardonnay from Chapel Vineyard was harvested on October 24.

### 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 17 months in older French oak barrels. The wine was bottled on March 4, 2020.

### TASTING NOTES

Delightfully aromatic and richly textured, this Chardonnay offers aromas of orange blossom, lemon curd, pear and triple cream Brie with touches of honey, seawater and cinnamon toast. The flavors are vibrant and complex with hints of golden delicious apple, lemon zest, hazelnut and a touch of minerality. Impeccably balanced, this Chardonnay features a thread of racy acidity and culminates in a long, lush finish.