



2023 STA. RITA HILLS CHARDONNAY

Appellation	Sta. Rita Hills
T.A.	6.6 g/l
pH	3.47
Alcohol	13.6%
Production	120 cases

VINEYARDS

100% Rio Vista Vineyard

Ken Brown has worked with this meticulously farmed vineyard for many years. Planted in the early 2000s, Rio Vista is located at the southeastern end of the Sta. Rita Hills appellation. The slightly warmer microclimate results in luscious, ripe Chardonnay. The dominant soils are limestone, sedimentary soils and a marine layer of sandy loam.

VINTAGE

Sta. Rita Hills experienced an unusually cold growing season in 2023. Heavy winter rains delayed budbreak significantly, and cool summer weather led to slow ripening and a later harvest. The harvest started in late September and continued well into October. The long hang time encouraged excellent flavor development, complexity and concentration. Grapes for this wine were picked on October 4th. We picked them at a low brix (22.2) to keep the alcohol low and the wine refreshing.

WINEMAKING

Chardonnay clusters for this wine were whole-bunch pressed then transferred to French oak barrels where the juice was fermented using native yeasts. The wine then completed full malo-lactic fermentation. The wine was aged on its lees for 10 months in neutral French oak, and bottled on August 7th, 2024.

TASTING NOTES

This refreshing yet richly layered Chardonnay offers vivid aromas of white peach, pineapple and flint, accented by a hint of white flowers. A medley of flavors, including lemon curd, apricot and tropical fruits are enveloped in an elegant texture that leads to a pleasing tanginess on the finish. The wine's balance of richness and acidity ensures excellent development and even more complexity with additional bottle age.