



LINCOURT

Sta. Rita Hills

2017 ZOULA NUNN CHARDONNAY

OVERVIEW

When Bill Foley founded Lincourt in 1996, the Sta. Rita Hills region of Santa Barbara County was largely undiscovered. Today it is one of California's most coveted, cool-climate, viticultural regions. Lincourt's wines are produced entirely from our two estate vineyards within the AVA. They are rolling hillside sites that offer 'limiting' soils, large diurnal temperature swings and long growing seasons. Our wines are rich, structured, fruit forward and regionally exact.

SUSTAINABILITY

At Lincourt, we believe that a vibrant, living environment has a positive effect on the health of the vines and the character and quality of the wines. To ensure the vitality of our land and the authenticity of our wines, we use sustainable methods in all of our farming, winemaking and business practices.

VINTAGE

The 2017 growing season started off bold with unseasonably early bud break. Overall the growing season temperatures were moderate to cool, rendering moderate and uniform berry set. As harvest approached, Mother Nature delivered extremely warm temperatures which cued the start of harvest on August 31. Harvest wrapped up October 16 resulting in moderate yields and full flavor development.

VINEYARDS & WINEMAKING

As part of the original Spanish Land Grant, Rancho Santa Rosa is one of Santa Barbara's most historic properties. This beautiful south-facing hillside climbs from 500 to 1,000 feet above sea level. It features 59 individual microblocks delineated by terroir, soil type, elevation, grade and exposure to the maritime winds off the Pacific Ocean. The grapes were gently wholecluster pressed and transferred to tank after harvest. Regular stirring of the lees imparted additional viscosity and complexity. The wine was aged for 17 months in French and American oak barrels, 60% of which were new.

TASTING NOTES

Named after Proprietor Bill Foley's mother, our Zoula Nunn Chardonnay is the boldest of our black label series. On the nose, aromatics of toffee, rich caramel and creme brulee set the stage for this true California Chardonnay. Rich on the palate, with chewy oak accents of toasted marshmallow, honeycomb and toasted hazelnut. The perfect combination between fruit and oak meld together to make a decedent yet refined Chardonnay.

APPELLATION	Sta. Rita Hills
VINEYARD	Zoula Nunn
HARVEST DATE	August 31 – October 16, 2017
COMPOSITION	100% Chardonnay
BARREL AGING	17 months in French and American oak barrels, 60% New
ALCOHOL	14.5%
TA	6 g/L
pH	3.45
BOTTLING DATE	April 4, 2019
PRODUCTION	439 Cases