



LINCOURT

Courtney's 2016 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 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, healthy environment has a positive effect on the maturity of vines and the character and quality of our 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

All of the fruit was harvested in the Santa Ynez Valley from August 26 to October 4, 2016. The fruit was hand harvested in the early morning hours. After whole cluster pressing, the grapes were fermented at low temperatures to retain aromatics. The wine was fermented and aged in 100% stainless steel tanks with no malolactic to ensure bright flavors and crisp texture.

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. The grapes were gently wholecluster pressed and transferred to juice tanks after harvest. Next, after a day of cold-settling, the juice was racked to neutral French oak barrels and a concrete vessel. It was then fermented using native yeast and bacteria for primary and secondary fermentation. With intention, no new oak was applied to the wine in order to highlight the fruit, terroir, and concrete vessel. After 10 months of aging sur lie in French oak barrels and concrete, the wine was blended and bottled.

TASTING NOTES

Fresh white flower, vanilla wafer, and citrus aromatics reminiscent of lemon meringue pie are the first impressions. Fermented and aged in a combination of French and American oak barrels which impart a touch of coconut sweetness and warm tones of vanilla that compliment the citrus fruit notes and bright acidity. This wine is truly a flagship of Sta. Rita Hills with pineapple fruit tone and bright minerality and beautiful balance. This is the perfect brunch or summer chardonnay.

APPELLATION	100% Sta. Rita Hills
VINEYARD	Rancho Santa Rosa
HARVEST DATE	August 26, 2016 - October 4, 2016
COMPOSITION	100% Chardonnay
BARREL AGING	10 months in concrete vessel and neutral French oak
ALCOHOL	13.9%
TA	7.1 g/L
pH	3.5
BOTTLING DATE	July 17, 2017
PRODUCTION	4,105 cases