



LINCOURT

Rancho Santa Rosa
2017 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

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. 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 and American oak barrels. 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 17 months of aging sur lie in neutral French and American oak barrels, the wine was blended and bottled.

TASTING NOTES

Aromatics of faint honeysuckle flower and toasted graham with accents of ripe pineapple fill the nose. On the palate, our 2017 Rancho Santa Rosa Chardonnay is balanced with outstanding varietal character that exudes flavors of lemon curd, toasted marshmallows, and hints of honeycomb that linger on the finish. This Chardonnay has all of the nuance of barrel fermented Chardonnay, with pops of bright acid that reflect its cool growing region.

APPELLATION	Sta. Rita Hills
VINEYARD	Rancho Santa Rosa
HARVEST DATE	August 31 - October 16, 2017
COMPOSITION	100% Chardonnay
BARREL AGING	17 Months in French and American oak, 20% New
ALCOHOL	13.9%
TA	6.4 g/L
pH	3.42
BOTTLING DATE	July 16, 2019
PRODUCTION	5,472 cases