



# LINCOURT

## *Sta. Rita Hills* 2020 CHARDONNAY

### OVERVIEW

When Vintner 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 2020 vintage kicked off with a dry and cool growing season. The weather started to warm up in July with an intense heat spike in Sta. Rita Hills. The disease pressure was low, and the quality was high. Harvest began August 25 and finished October 20.

### VINEYARDS & WINEMAKING

The grapes were handpicked in the cool, early morning hours to retain fruit integrity. After whole cluster pressing, the juice was fermented in stainless steel tanks using a special yeast strain that is ideal for cool-climate Chardonnay. To emphasize freshness, varietal purity and regional character, malolactic fermentation was prevented.

### TASTING NOTES

Our 2020 Sta. Rita Hills Chardonnay opens with aromas of fresh floral gardenia, cookie wafer with a hint of vanilla bean custard. Notes of candied lemon, white peach and vanilla wafer meld together to offer a viscosity finish on the palate. Pair alongside a bowl of butternut squash ravioli for a delightful pairing.

APPELLATION	Sta. Rita Hills
VINEYARD	Rancho Santa Rosa East
HARVEST DATE	August 25 - October 20, 2020
COMPOSITION	100% Chardonnay
BARREL AGING	French and American oak, 25% new
ALCOHOL	14.1%
TA	6.4 g/L
pH	3.38
BOTTLING DATE	February 8, 2022
PRODUCTION	2,671 cases