



2022

two sisters
RESERVE
CHARDONNAY
Courtney's Vineyard
STA. RITA HILLS

APPELLATION *Sta. Rita Hills*

VINEYARD *Courtney's Vineyard*

AVERAGE BRIX 25°

COMPOSITION 100% Chardonnay

CLONES 4 and Wente

COOPERAGE 50% new French oak;
Remond, Sirigue, Boutes

AGING 18 months

MALOLACTIC 0.64 g/L

ALCOHOL 13.9%

TA 6.63 g/L

pH 3.38

BOTTLING DATE *March 12, 2024*

The Two Sisters wines are named after Bill & Carol Foley's daughters Lindsay & Courtney. The wines come from the best blocks of Chardonnay and Pinot Noir from Lindsay's and Courtney's vineyards in the Sta. Rita Hills AVA. These limited-production bottlings feature heritage, heirloom and select clones chosen specifically for their inherent attributes and compatibility with the terroir of each vineyard block.

VINTAGE

The prominent event of vintage 2022 was an unprecedented heat wave that occurred September 1 - 8, with temperatures reaching 106 degrees. Industry wide, we have referred to this anomaly as the "heat dome." As harvest progressed, we experienced a bit of rain, lightning, and humidity pressure from Hurricane Kay mid-September. Mother Nature dealt us a surprising number of challenging weather circumstances, but overall 2022 delivered beautifully balanced, light-bodied wines.

WINEMAKING

This Reserve Chardonnay was hand-harvested in the cool morning hours to preserve flavor and aromatics. This wine features two of our favorite clones: 4 and Wente. The juice was barrel fermented and aged for 18 months in 50% new French oak barrels. To add richness and complexity to the wine, we stirred the lees every two weeks. It was then bottled March 12, 2024.

TASTING

Our 2022 Courtney's Vineyard Reserve Chardonnay opens with mouthwatering aromas of toasted meringue and candied key lime, interlaced with citrus fruit medley. The palate exudes refined opulence - offering pineapple, caramel, almond biscotti, and brioche flavors, superbly lifted by balanced acidity.