

Foley

2022

CHARDONNAY

BARREL SELECT | STA. RITA HILLS

Located in the Santa Rita Hills AVA of Santa Barbara County, the stunning hillsides of the Rancho Santa Rosa Vineyard features vines that climb from 500 to 1,000 feet above sea level. The soils are marine-based and the weather is consistently cool thanks to moist ocean breezes that sweep the property daily. The vineyard is farmed with the painstaking care and attention usually associated with much smaller properties. In fact, this vineyard was originally conceived as a series of individual micro-vineyards delineated by soil, exposure, elevation, grade, rootstock and clone.

VINEYARD Located in the Sta. Rita Hills AVA of Santa Barbara County, the grapes for this wine comes from stunning hillside vineyards that climb from 500 to 1,000 feet above sea level. The soils are marine-based and the weather is consistently cool thanks to ocean breezes that sweep the property daily. Originally conceived as a series of individual micro-vineyards delineated by soil, exposure, elevation, grade, rootstock, and clone, these vineyards are farmed with painstaking care and attention to detail.

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 Barrel Select is the ultimate expression of cool-climate Chardonnay from our Rancho Santa Rosa Vineyard. Like a vinous jigsaw puzzle, it is an intricate assemblage of the most complex and concentrated fruit from the vintage. Following harvest, the grapes were gently whole-cluster pressed and transferred to tank. The fruit was racked into 75% new French oak barrels where it underwent weekly stirring of the lees to add texture and complexity. After 16 months of aging, the wine was bottled.

TASTING The wine opens with rich aromas of toasted vanilla with ribbons of caramel. On the palate, the wine has prominent tones of French oak, and flavors reminiscent of floral honeysuckle, cinnamon, and honeyed pear. It is balanced, full-bodied and complex, and pairs beautifully with lobster tail in a butter cream sauce.

APPELLATION *Sta. Rita Hills* | VINEYARD *Rancho Santa Rosa*

COMPOSITION *100% Chardonnay*

COOPERAGE *16 months in French oak, 75% new*

ALCOHOL *14.8%* | TA *6.00 g/L* | pH *3.6*



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