

Foley

2020

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 2020 vintage kicked off with a dry and cool growing season. The weather began to warm in July with an intense heat spike in Sta. Rita Hills. Early morning fog kept the grapes cool while afternoon ocean breezes swept in and ensured grape quality remained high. Harvest began August 25 and finished October 20.

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 80% new French oak barrels where it underwent weekly stirring of the lees to add texture and complexity. After 18 months of aging, the wine was bottled.

TASTING The wine opens with sweet aromas of toasted vanilla bean, pops of crème brûlée sugar crackle, and citrus fruit. This full-bodied Chardonnay is rich, with balanced acidity and flavors of creamy custard, lemon curd, and toasted meringue. It pairs beautifully with lobster tail in a butter cream sauce.

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

COMPOSITION *100% Chardonnay*

COOPERAGE *18 months in French oak, 80% new*

ALCOHOL 14.3% | TA 5.9 g/L | pH 3.42



FOLEY ESTATES

6121 EAST HIGHWAY 246 LOMPOC, CALIFORNIA 93436 (805) 737-6222 WWW.FOLEYWINES.COM   @FOLEYESTATES