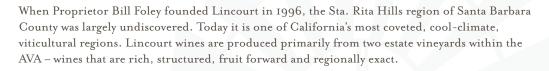


CHARDONNAY





VINTAGE

Vintage 2023 was an overall cooler growing season with moderate rainfall and late budbreak. Proper canopy management coupled with the cooler climate resulted in red wines with great phenolic development and retention, yielding high concentration of color and tannin. Red wines from this vintage are robust and complex with great aging potential. For the white grape varietals, austere fruit expression and bright acidity are the defining characters of the vintage. 2023 will be remembered as one of the most exceptional vintages in recent years.

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 whole-cluster pressed and transferred to tank for primary fermentation using native yeasts. After fermentation the wine was transferred to French and American oak barrels (30% new) for 14 months of sur lie aging before blending and bottling.

TASTING NOTES

This wine opens with aromas of hazelnut, toasted meringue, and accents of pineapple. On the palate, the wine is medium-bodied, showcasing notes of rich honeysuckle and pineapple upside down cake with light toasted oak on the finish.

APPELLATION Sta. Rita Hills | VINEYARD Rancho Santa Rosa | COMPOSITION 100% Chardonnay

HARVEST DATES August 29 - October 4 | COOPERAGE 14 months in French and American oak, 30% new

ALCOHOL 14.1% | **TA** 6.2 g/L | **pH** 3.51

700 cases bottled March 10, 2024



