



2021

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

APELLATION *Sta. Rita Hills*

VINEYARD *Courtney's Vineyard*

AVERAGE BRIX 23°

COMPOSITION *100% Chardonnay*

CLONES *Wente, 76, 4*

COOPERAGE *80% new French oak;
Remond, Sirigue, Boutes*

AGING *18 months*

MALOLACTIC *0.23 g/L*

ALCOHOL *14.5%*

TA *6.4 g/L*

pH *3.45*

BOTTLING DATE *March 20, 2023*

PRODUCTION *416 cases*

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 2021 vintage was notably cooler during the growing season with a late start to harvest. Early bud break and mild spring weather continued into a cool summer. The quality of the grapes were good and acid levels remained balanced due to the moderate weather. Tremendous team effort and coordination truly made this season possible. Our first pick was September 8th and harvest was completed on October 23rd.

WINEMAKING

This Reserve Chardonnay was hand harvested in the cool morning hours to preserve flavor and aromatics. This wine features some of our favorite clones: the Wente, 76, and 4. The juice was barrel fermented and aged for 18 months in 80% new French oak barrels. To add richness and complexity to the wine, we stirred the lees every two weeks. It was then bottled in March of 2023.

TASTING

Our 2021 Courtney's Vineyard Reserve Chardonnay has mouthwatering aromas of confectionery lemon curd and toasted brioche. The palate is bold and complex with plenty of richness from its time in oak. Hints of toasted graham, candied pineapple, lemon zest, and rich notes of caramelized sugar carry this wine through the finish. We recommend allowing the wine to evolve in the glass for a few moments and pairing it with a rich dish, such as chicken marsala.