

CHARDONNAY

Carol Ann

2023

When Proprietor Bill Foley founded Lincourt in 1996, the Sta. Rita Hills region of Santa Barbara County was largely undiscovered. Today it is one of California's most coveted, cool-climate, viticultural regions. Lincourt wines are produced primarily from two estate vineyards within the AVA – wines that are rich, structured, fruit forward, and regionally exact.

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 characteristics 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 Vineyard is one of Santa Barbara's most historic properties. This south-facing hillside climbs fRom 500 to 1,000 feet above sea level. It features 59 individual micro-blocks delineated by terroir, soil type, elevation, grade and exposure to the maritime winds off the Pacific Ocean. The grapes were gently whole cluster pressed and transferred to stainless steel tank after harvest. Regular stirring of the lees imparted additional viscosity and complexity. The wine was aged for 18 months in French oak barrels, 40% new.

TASTING NOTES

The 2023 Carol Ann Chardonnay opens with enticing aromas of toasted vanilla, brioche, and toasted almond. On the palate, this medium-bodied wine has notes of confectionery white flower, citrus fRuit, and graham cracker, finishing with nuanced lime zest and clover honey. Carol Ann pairs beautifully with halibut crudo in citrus ponzu.

APPELLATION Sta. Rita Hills | COMPOSITION 100% Chardonnay

HARVEST DATES September 9 - October 28 | COOPERAGE 18 months in French oak, 40% new

ALCOHOL 14.3% | **TA** 6.8 g/L | **pH** 3.50



