



2019

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

APPELLATION *Sta. Rita Hills*

VINEYARD *Courtney's Vineyard*

AVERAGE BRIX 24°

COMPOSITION *100% Chardonnay*

CLONES *Wente, 4*

COOPERAGE *65% new French oak;
Boutes, Damy and Remond*

AGING *19 months*

MALOLACTIC *0.73 g/L*

ALCOHOL *14.5%*

TA *7.6 g/L*

pH *3.31*

BOTTLING DATE *June 12, 2021*

PRODUCTION *352 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 2019 growing season was notably cooler than average through spring and summer, but a burst of heat around Labor Day gave us the push we needed to increase Brix levels to their seasonal average. The disease pressure was low, but an anomaly of hard frost the first week of October forced us to bring the fruit in quickly. Mother Nature delivered a roller coaster of weather, but with it came nuance and diversity of fruit expression.

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, and 4. The juice was barrel fermented and aged for 19 months in 65% new French oak barrels. To add richness and complexity to the wine, we stirred the lees every two weeks. It was then bottled in June of 2021.

TASTING

Our 2019 Courtney's Vineyard Reserve Chardonnay has aromatics of freshly picked lemons with hints of gardenia blossoms. On the palate, this Chardonnay expresses a rich and decadent profile of candied lemon rind with notes of creamy panna cotta and hints of vanilla bean. The elegant and balanced flavors of fruit and French oak barrels bring out the smooth tannins on the finish.