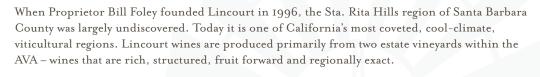


CHARDONNAY





VINTAGE

The prominent event of vintage 2022 was an unprecedented heat wave that occurred September I - 8, with temperatures reaching IO6 degrees. Industry wide, we have referred to this anomaly as the "heat dome." As harvest progressed, we experienced a bit of rain, lightning, and humidity pressure from Hurricane Kay mid-September. Mother Nature dealt us a surprising number of challenging weather circumstances, but overall 2022 delivered beautifully balanced, light-bodied wines.

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 I,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 (60% new) for I8 months of sur lie aging before blending and bottling.

TASTING NOTES

This wine opens with confectionery aromas of crème brûlée crackle and toasted hazelnut. On the palate, balanced fruit and oak are the backbone supporting layers of flavor reminiscent of brown sugar caramelized pineapple. Toasted meringue lingers on the rich, opulent finish. This wine would pair perfectly with crispy skin branzino.

APPELLATION Sta. Rita Hills | VINEYARD Rancho Santa Rosa | COMPOSITION 100% Chardonnay
HARVEST DATES September 9 - October 28 | COOPERAGE 18 months in French and American oak, 60% new

ALCOHOL 13.7% | **TA** 6.12 g/L | **pH** 3.48 450 cases bottled April 19, 2024

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