L & two Sisters

2023

RESERVE
CHARDONNAY
Courtney's Vineyard
STA. RITA HILLS

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.

APPELLATION	Sta. Rita Hills
VINEYARD	Courtney's Vineyard
AVERAGE BRIX	24.5°
COMPOSITION	100% Chardonnay
CLONES	4 and Wente
COOPERAGE	50% new French oak; Boutes Grand Reserve, Remond, Sirigue
AGING	16 months
MALOLACTIC	0.27 g/L
ALCOHOL	14.3%
TA	6.6 g/L
pH	3.56
BOTTLING DATE	March 10, 2024

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.

WINEMAKING

This Reserve Chardonnay was hand-harvested in the cool morning hours to preserve flavor and aromatics. This wine features two of our favorite clones: 4 and Wente. The juice was barrel fermented and aged for 16 months in 50% new French oak barrels. To add richness and complexity to the wine, we stirred the lees every two weeks. It was then bottled March 10, 2024.

TASTING

Our 2023 Courtney's Vineyard Reserve Chardonnay opens with toasted brioche, hazelnut, and vanilla bean custard. On the palate, the wine is mouthwatering, balanced, and viscous with good weight. It is rich in notes of crème brûlée, sweet creamy custard with confectionery vanilla wafer, and buttered popcorn on the finish. Pair with creamy pumpkin sauce over gnocchi with a crispy pork belly garnish.