

Foley

2023

CHARDONNAY

BAR LAZY S RANCH | STA. RITA HILLS

The Brand Series honors the relatives of vintner Bill Foley who settled the Texas Panhandle in the 1840s as ranchers, cattlemen and Texas Rangers. These wines combine noteworthy barrels from superior sites within our estate vineyards to unveil a unique facet or interpretation of a designated variety.

VINEYARD Located in the Sta. Rita Hills AVA of Santa Barbara County, the grapes for this wine comes from stunning hillside vineyards that climb from 500 to 1,000 feet above sea level. The soils are marine-based and the weather is consistently cool thanks to ocean breezes that sweep the property daily. Originally conceived as a series of individual micro-vineyards delineated by soil, exposure, elevation, grade, rootstock, and clone, these vineyards are farmed with painstaking care and attention to detail.

VINTAGE 2023 was a cooler growing season overall, with moderate rainfall and later-than-average bud break. With proper canopy management, our reds developed high concentrations of color and tannin, and the whites retained austere fruit expression and natural, bright acidity. 2023 will be regarded as a vintage of great quality and of one of the most exceptional vintages in recent years.

WINEMAKING After harvest the grapes were gently whole-cluster pressed and transferred to tank. Following a day of cold-settling, the juice was inoculated and racked to French oak barrels. It then underwent regular stirring of the lees for added texture and complexity. All lots were kept separate throughout vinification and aging to ensure character distinctiveness and quality. After aging for 14 months in 40% new French and American oak barrels, the wine was filtered and bottled.

TASTING The 2023 opens with aromas of brioche, toasted graham, and accents of caramelized brown sugar. On the palate the wine is medium bodied, showcasing notes of ripe pineapple fruit, toasted vanilla wafer and marzipan lingering on the finish.

APPELLATION *Sta. Rita Hills* | VINEYARD *Bar Lazy S Ranch*

COMPOSITION *100% Chardonnay*

COOPERAGE *14 months in 40% new French and American oak*

ALCOHOL 14.2% | TA 6.0 g/L | pH 3.48



FOLEY ESTATES

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