

# CHAMISAL

## VINEYARDS

### 2017 CHARDONNAY • STA. RITA HILLS

#### THE VINEYARDS

We source from some of the most prestigious sites in the Sta. Rita Hills including Sandord's La Rinconada, Peake Ranch, Zotovich, and John Sebastiano Vineyards. The vineyards in the Sta. Rita Hills benefit from the windy maritime influence that funnels through the east-west corridor. Calcium rich soils combined with sandy loam and clay loam soils make for excellent growing conditions for Chardonnay throughout the appellation.

#### VINTAGE

2017 started with an early budbreak and a warmer Spring. We saw more overall balance in grape chemistry with help from an average rainfall after a four year draught. A hot summer allowed for a nice drawn out harvest, and we harvested all of our vineyards at night to maintain acidity - just before a major heat spike!

#### WINEMAKING

Our 2017 Sta. Rita Hills Chardonnay is vinified using traditional Burgundian winemaking techniques. This includes whole cluster pressing, barrel fermentations, batonnage and extended elevage techniques. We utilize press cuts to fine-tune quality and vinify in many small lots, allowing to assemble our Sta. Rita Hills Chardonnay with a focus on quality that's true to the appellation.

#### SOIL TYPE

Diverse soils ranging from siliceous sandy loam to clay loam.



#### TASTING NOTES

This bright wine exhibits focused characteristics with aromas of stone fruit, ripe pear and jasmine. The entry is fruit driven with hints of toasted oak, Fuji apple and white peach, giving an element of purity to the mid-palate. Finishing clean with fresh minerality and broad texture, the wine is a beautiful example of Sta. Rita Hills Chardonnay.

APPELLATION	STA. RITA HILLS
VARIETAL	100% CHARDONNAY
OAK TREATMENT	12 MONTHS IN 30% NEW FRENCH OAK
ALCOHOL	13.8%
CASES MADE	1753
RELEASE DATE	APRIL 2019
SRP	\$35