



Look elsewhere if seeking a big, buttery, chubby Chard. The vineyard's cool-climate, morning sea fogs and mineral laden soils result in crisp, refreshing and yet fleshy Chardonnay.

The 2018 release is a classic Sta. Rita Hills Chardonnay, pale gold in color and full of both richness and liting acidity. High-pitched, mineral-laced aromas of fresh citrus fruits and white flowers are released with a swirl. Dry, racy and sharply focused, offering lively Meyer lemon and bitter pear skin flavors and a hint of anise on the palate. The wine closes spicy and tight, with very good clarity and length and a hint of seashell.

Sta. Rita Hills is a small appellation encompassing just 100 square miles and located in one of the few transverse valleys in the western hemisphere. Its cool climate, ocean breezes, coastal fog and diverse soils come together to create the perfect climate for growing exceptional Chardonnay and Pinot Noir. 2018 was yet another drought year, which resulted in tiny yields of small clusters of petite berries. While quantities were disappointing, quality was superb. We harvested on September 24, 2018.

The Zotovich Vineyard is in the heart of northern Sta. Rita Hills. The vineyard is sandy loam intermixed with diatomaceous earth, providing great drainage. The Zotovich family purchased the vineyard in 2004, which is managed by Coastal Vineyard Care making this an impeccably farmed site.

Whole clusters of Chardonnay were pressed into a stainless-steel tank to begin fermentation and then transferred to a combination of once-used and neutral French oak barrels and stainless-steel barrels to finish. Malolactic fermentation was neither encouraged nor inhibited, and lees were stirred in the first months of this sur lie barrel aging. After five months, the wines from the different barrels and kegs were blended and then returned to neutral French oak barrels for another seven months. The wine was fined with bentonite clay and cross-flow filtered prior to bottling in the spring of 2020.

14.1% ABV

125 cases produced

\$32 per bottle

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