

# CHAMISAL

## VINEYARDS

### 2016 CHARDONNAY • STA. RITA HILLS

#### THE VINEYARDS

The vineyards in Santa 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

2016 started with an early budbreak and a warmer spring. We saw more overall balance in grape chemistry with help from an average rainfall after the four year draught. A hot July followed by a cooler August allowed for a nice drawn out harvest, giving us all the tools to make excellent Chardonnay. This vintage will stand out as one of the better Chardonnay years on the central coast.

#### WINEMAKING

Our 2016 Santa 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 Santa Rita Hills Chardonnay with a focus on quality that's true to the appellation.



#### 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 Santa Rita Hills Chardonnay.

APPELLATION	STA. RITA HILLS
VARIETAL	100% CHARDONNAY
OAK TREATMENT	16 MONTHS IN FRENCH BARRIQUE
ALCOHOL	14.2%
CASES MADE	1680
RELEASE DATE	MARCH 2018
SRP	\$35