

# CHAMISAL

## VINEYARDS

### 2018 CHARDONNAY • STA. RITA HILLS

#### THE VINEYARDS

We source from some of the most prestigious sites in the Sta. Rita Hills including Sanford'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

After a relatively dry winter, the clouds opened up in Spring and we had a very wet, cold March, delaying bud break. A cool spring continued with a very extended period of grapevine flowering, leading to a lot of variation between blocks. Moderate summer temperatures with a lack of heat spikes resulted in harvest starting just prior to Labor Day weekend. The moderate weather continued through harvest, allowing us to pick almost at leisure and generating long hang times. Yields were variable but quality was very high due to small berries and the long, consistent ripening period.

#### WINEMAKING

Our 2018 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

Opening with stunning aromas of Mirabelle plums, baked pear, and butterscotch that carry through to the palate, this vintage features accentuating notes of lemon pith and a luscious body balanced by lifted acidity and fresh minerality on the finish.

APPELLATION	STA. RITA HILLS
VARIETAL	100% CHARDONNAY
OAK TREATMENT	13 MONTHS IN 20% NEW FRENCH OAK
ALCOHOL	14.1%
CASES MADE	1500
SRP	\$35