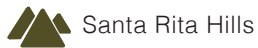




# 2019 LA RINCONADA VINEYARD CHARDONNAY

IN THE CELLAR

## GENERAL INFORMATION



Santa Rita Hills



Spring Release

Winemaker: Justin Willett  
Production: 153 cases  
Vineyard Source: La Rinconada Vineyard  
Block: R2 (1.25 acres)  
Clone(s): 15  
Vine Age: Planted 1997  
Soil: Monterrey Shale, Clay Loam  
Farming: Sustainable  
ABV: 13.0%  
SRP: \$60/Bottle

## WINEMAKING

Harvested: 09/06/2019  
Yeast: Native  
Elevage: French oak barrique (228L)  
& puncheon (500L), 18% new (only new barrique)  
Bottled: 03/02/2020



Lightly crushed prior to pressing; the lightest pressing was separated from later fractions. This allowed us to be more selective of the lees we carried to barrel. Our interest here is to harness the power naturally present in the wines from La Rinconada. Further, we use more barrique than puncheon to promote cooler fermentations and preserve the crystalline texture so alluring in Santa Rita Chardonnay. Aged for ten months in oak (approximately 20% new) and six months in stainless tank prior to bottling.

## VINEYARD NOTES

La Rinconada was planted by Richard Sanford in the mid-nineties, adjacent to and just west of the famed Sanford & Benedict Vineyard. Our parcel is uniquely protected from the onshore winds by the hilltop of La Encantada Vineyard just to the west. Chardonnay here is planted on well-drained, deep shaly loam soils full of silica. The 2019 displays both the power of the favorable position of the vineyard and the finesse of Santa Rita Hills Chardonnay grown in these mineral-laden soils.

To the nose, it immediately speaks of its proximity to the ocean—salt air and oyster shell allude to the minerality that drives this wine. Orchard fruit alights on the palate, and the spice of anise hyssop and caraway highlight an almost-weightlessness.