

SOLOMON HILLS

ESTATE

2021 ESTATE CHARDONNAY



VARIETAL	100% CHARDONNAY
CLONE	76, 95, AND 96
BLOCK	BLOCK 53
VINE AGE	PLANTED IN 1999
YIELD	2.09 TONS PER ACRE
CASES	900 (SIX PACK)
ALCOHOL	13.5%
pH	3.27
TA	7.2 g/L

VINEYARD SITE

ESTATE	SOLOMON HILLS VINEYARD
APPELLATION	SANTA MARIA VALLEY
COUNTY	SANTA BARBARA COUNTY
VYD AREA	10 MILES FROM THE PACIFIC OCEAN FURTHEST WEST AND ONE OF THE COOLEST SITES IN THE SANTA MARIA VALLEY
SOILS	GAREY SERIES; A MARINE BASED WIND DEPOSITED LOAMY SAND THAT AT ONE TIME WAS A PRE-HISTORIC SEABEAD.

WINEMAKER NOTES

Hand-harvested at night and whole-cluster pressed then barrel fermented using native yeast and malolactic fermentation. Aging was sur lie for 16 months in French oak; 41% new. This wine was bottled unfinned and unfiltered.

TASTING NOTES

Hailing from the deep sandy soils of the Solomon Hills Vineyard, this wine revels in its proximity to the Pacific Ocean. White daffodils mingle with lemon curd, grapefruit pith and sea spray on the nose. On the palate this Chardonnay offers a precise mineral quality with bright acidity and well-balanced oak. Long sur lie aging means this wine will hit its peak in 5 to 10 years.

"The coldest and most Westerly vineyard in the Santa Maria Valley, Solomon Hills is significantly influenced by its proximity to the Pacific Ocean...resulting in wines that have amazing power in their youth and gain more elegance and depth as they age."

- Anthony Avila, Winemaker

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