



91 points *Pale gold. High-pitched, mineral-laced aromas of fresh citrus fruits and white flowers. Dry, racy and sharply focused, offering lively Meyer lemon and bitter pear skin flavors and a hint of anise. Closes spicy and tight, with very good clarity and length and a hint of honeysuckle*
Josh Reynolds | International Wine Cellar, November/December 2013

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, with Ryan Zotovich working closely with Ben Merz of Coastal Vineyard Care to make this an impeccably farmed and managed site.

After the challenges of the 2011 vintage, 2012 was relatively normal – after a warm summer, cooler September days allowed the grapes to ripen perfectly. We pick the Chardonnay on October 2nd.

Whole clusters of Chardonnay were pressed into stainless steel tank to begin fermentation and then transferred to a combination of once-used and neutral French oak barrels and stainless steel kegs 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 January of 2014.

190 cases produced

\$28 per bottle