



Truly a yin-yang of textures and flavors. The light golden hue glints in the (burgundy shaped) glass predicts a wine with structure and body. A swirl releases a bouquet of quince and apple blossom mingling with butterscotch and river rock. On the palate, both viscous and tangy textures bring notes of lime zest, clementine and just ripe apricots. Toasty nuances and spicy reminders of chamomile and cardamom mingle with stony minerality and linger on the finish.

The 2010 Chardonnay hails from the Zotovich Vineyard, situated 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.

2010 was a challenging vintage that definitely kept us on our toes. A very cool and cloudy springtime extended right into summer, with lingering foggy conditions each morning

causing concern for excessive moisture in the canopy. The vineyard crew pulled more leaves than usual to open up the vines to airflow and sunlight, and were then rewarded with a very hot heat spell at the end of August that was beneficial and detrimental at the same time. The sunny side of the vines had less shade than normal due to leafing, and a percentage of those clusters were sunburned and had to be removed. Finally, under threat of unusual rainstorms in October, the Chardonnay was hand harvested on October 11th. It was certainly a nerve-racking vintage, but the extra-particular care that was taken resulted in a bountiful crop of balanced grapes with good nutrient levels and beautiful flavors.

Upon delivery to the winery, the golden grapes were whole-cluster pressed to a cold stainless steel tank, and the aromatic juice inoculated with X-16 yeast. Once primary fermentation was perking along, the wine was gently transferred to French Oak barrels, 25% of which were "once used". The 2010 Chardonnay completed fermentation in barrel, and underwent approximately 70% malo-lactic fermentation. Aged in barrel for eleven months before bottling in September of 2011.

As with virtually all Chardonnays from northern Sta. Rita Hills, the wine needed some time in bottle before it was ready to enjoy, as the acids, fruit flavors, minerality and barrel influences combined.

Dave's recipe suggestion: Seared Diver Scallops with a Curry Sauce  
126 cases produced