



A classic Sta. Rita Hills Chardonnay, full of both richness and lilted acidity. A reminder of coconut pie with graham cracker crust comes to mind with the first sniff, and a sip astonished with a yin-yang of texture. Palate enveloping, then bright and crisp acidity. Crisp Granny Smith apples, Crenshaw melon and hints of tangerine lead to baked apples and a spicy cornucopia of vanilla, cinnamon and toasted walnuts on the pleasant and lingering finish.

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.

“Challenging” is the nicest adjective that comes to mind about the 2011 vintage. The growing season began with good growth that was then hit by three nights of extremely cold temperatures. With no inversion, this “frost” did not sink, and close proximity to the ocean at Zotovich could not keep this cold air away from the vines. The second growth produced a much reduced crop, which then struggled to ripen with a much colder than normal summer. We finally harvested the Chardonnay on October 3rd.

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 eighteen month *sur lie* barrel aging. The wine was fined with bentonite clay and cross-flow filtered prior to bottling in January of 2013.