



# Summerland

## VINTNER'S SELECT

2019

Chardonnay



**VARIETAL BREAKDOWN:** 100% Chardonnay

**APPELLATION:** Santa Barbara County

**ÉLEVAGE:** Fermented in 100% stainless steel.

Aged 12-16 months in 65% French oak and 35% American oak; 100% neutral barrel. 100% malolactic fermentation.

**ALC:** 13.8%   **pH:** 3.53   **TA:** 0.57 g/100mL   **SRP:** \$25.99

### VINEYARD

Our Chardonnay is grown at Costa de Oro Vineyard in Santa Maria, California - the coolest area of the traverse mountain tri-valley region. Santa Maria is known for its broad temperature range, where daytime can reach 80F and nights can drop to below 40F. This allows the fruit to ripen and cool daily creating beautiful complex flavors.

### VINIFICATION

The grapes are picked at 24.5° Brix, sorted, gently pressed, and pumped into closed, temperature controlled, stainless steel fermenters. The juice is chilled and allowed to cold settle for 48 hours at 40°F. The clear juice is racked off the solids and transferred to another tank where it ferments at a low temperature until dry. The create a softer and more complex wine, the Chardonnay ages and completes malolactic fermentation in a mix of French and American neutral oak barrels for 12-16 months before it is lightly fined, filtered and bottled.

### TASTING NOTES

Fresh cut Gala apples and Bosc pears on the nose lead into a beautifully balanced palate of tangy quince, minerals and vanilla. The finish is smooth, creamy, and refreshing.



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