

OBSERVATIONS SERIES

2016 MT.CARMEL, STA.RITA HILLS, CHARDONNAY

VINEYARD DETAILS

Vineyard	Mt. Carmel
Clones	Wente
Orientation	North/South
Trellising	Modified California T
Soil	Limestone, Botella Clay

TECHNICAL DETAILS

Fermentation	100% native barrel ferment / 100% new oak, puncheon 500L
Oak	33% new French oak / 66% new Austrian oak / aged 15 months
Alcohol	13.0%

TASTING NOTES

Nose: Sage, honey and beeswax jump from the glass giving way to lemon rind and chamomile tea. Wet stone and seashells announce their presence framed by a sandalwood lift.

Mouth: Focused with textural cream, combined with bright acidity to tantalize the palate

FACTS OF NOTE

HISTORY

Our first
Chardonnay from
Sta. Rita Hills

CLONE

30 year old
Wente vines

AGING

Blend of
French & Austrian
Oak

Planted in 1989, Mt. Carmel sits at 500 ft. overlooking the Santa Ynez River. As one of the first vineyards in the Sta. Rita Hills appellation, this historic and iconic vineyard consists of six blocks, planted to a variety of organically and primarily dry-farmed, heritage chardonnay and pinot noir clones. Heavily influenced by its soil combination; loose, well-drained limestone, botella clay, diatomaceous earth, calcareous deposits and sandy loam, the Chardonnay from this site is dense yet delicate.

